



Ried Ulm ^{10TW} Nussberg Wiener Gemischter Satz ^{DAC} 2021



Vintage: An average but long winter was followed by a very cool spring, with the budding of the vines being particularly slow and exceptionally late. As expected, from mid-May the weather turned summery and the vines grew almost explosively, leading to normal flowering towards mid-June. The summer weather lasted for weeks, with no precipitation at all and the first young plants in the area already showed minor drought damage in mid-July. In addition, on July 17, a hailstorm swept over the Nussberg, which cost us 20 to 50% of the yield in these locations. Only those vineyards that were secured with hail protection nets, such as the Rosengartel and Ulm vineyards, were spared. In the beginning of August, summer was almost over, because the night temperatures dropped unusually low and were more reminiscent of late summer in the mountains. The fruit of the grapes was particularly pronounced as a result, and the acid values remained at an unusually high level. September then was more the way we are used to, lots of sun and no rain brought us very good concentration with great maturity and distinctive acidity. The harvest began in the second week of September and, thanks to the excellent weather, was already over around October 20th. A crazy year full of surprises finally brought wonderful qualities with intense fruit and great potential with a little less yield.

Soil: The grapes for this Wiener Gemischter Satz ^{DAC} were grown in the Ulm vineyard, which lies on a very steep southern slope on the eastern part of the Nussberg directly next to the Danube river. The soil consists of extremely calcareous shell-limestone, with limestone and a relatively small amount of clay in the subsoil. This part of the Nussberg is considered to be a remnant of a coral reef from the Tertiary period. Even today, masses of fossilized shells and snails in the white stones can be found.

Vineyard and Cellar: Since 2008, this vineyard has been cultivated according to biodynamic guidelines, with the final conversion-taking place with the 2011 harvest. This Wiener Gemischter Satz ^{DAC} consists of 9 grape varieties – Pinot Blanc, Neuburger, Welschriesling, Grüner Veltliner, Sylvaner, Zierfandler, Rotgipfler, Traminer and Riesling - which were picked by hand and processed together following the careful elimination of any botrytis grapes. After a four-hour maceration period the grapes were gently pressed with a pneumatic winepress. Fermentation took place in cooled steel tanks (75%) and large old oak barrels (25%). The wine was bottled After maturing the wine for 10 months on the fine lees.

Tasting Notes: This wine displays a shining lemon-yellow color, wonderful aromatic as well as an elegant bouquet of ripe white and yellow fruit with fossil-rich limestone aromas. Full-bodied on the palate, this is a very fine and elegant field blend with lush and concentrated, perfectly balanced fruit and lingering salinity.

Wine Data: Alcohol 14.0 % vol., Acidity 6.1 g/l, Residual Sugar 1.1 g/l