



Ried Ulm ¹⁰TW Nussberg Wiener Gemischter Satz ^{DAC} 2022



Vintage: An exceptionally long winter was followed by late but rapid budding of the vines. Flowering was then rather again, around mid-June, and accompanied by wonderful weather conditions. The summer was principally sunny and dry, hence towards the end of July the first small dry damage appeared in young plants. August then began similarly to the 2021 season with cool night temperatures and good rainfall, which led to a good water supply for the vines after all. As a result, the fruit of the grapes became nicely pronounced and the acidity levels remained stable. September was then rather mixed: Sunny phases alternated with rainy periods and turned the harvest into a challenge. However, the rain could not any longer cause damage, as the amounts of water were too low, the wind values too high and the greenery in the vineyards too receptive. The harvest ended around October 20th and brought both very good qualities and a satisfactory quantity. The wines present themselves ripe with cool fruit and very good potential.

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 13.5 % vol., Acidity 5.6 g/l, Residual Sugar 1.1 g/l