



HAJSZANNEUMANN
WIEN

WIENER GEMISCHTER SATZ ^{DAC} 2017 Nussberg



Vintage: An average winter was followed by a very mild March, which led to a dangerously early sprouting. However, the April was below average cool, so the expulsion was very slow, unfortunately again with slight frost damage in the sensitive varieties Chardonnay and Zweigelt. But significant less than in the frosty year 2016. In this year we first start to burn straw bales in the vineyards to protect the vines. The damage could so keep low. May and also June showed early summer friendliness and ensured a trouble free flowering in the first half of June. The precipitation was rare and little extensive and so we came in a rather hot summer with little rain. Annual Rainfalls saved the vines through the summer, which goes down in history as the third hottest since records began. An early start of harvest in the first days of September was necessary to preserve the acidity and

freshness of the wines, because this seemed particularly important to us. September, however, was unusually cold with some heavy rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest ended in mid-October with a very high quality both in white wine, as well as the red wines, lighter wines and the full-bodied single vineyard wines. The vintage 2017 shines with intense fruit, ripe acidity and shows up due to the earlier harvest not as lush as expected, but very elegant with a lot of drinking.

Soil: The grapes for the Nussberg Wiener Gemischter Satz DAC 2017 come from different Nussberg vineyard sites. The Nussberg is comprised of limestone along with weathered shell limestone and a generous clay content.

Vineyard and Cellar: All of the grapes - grown in biodynamic-certified vineyards – are comprised of different varieties (Pinot blanc, Grüner Veltliner, Neuburger, Riesling and Welschriesling) that have been harvested together. After meticulous grape selection via hand-picking (we had 40% more harvest workers for a 30% lower yield!), the individual batches of grapes for the Nussberg Wiener Gemischter Satz DAC were macerated for three to four hours before being carefully pressed. The pre-clarified must underwent cool fermentation with its indigenous yeast and maturation in steel tanks in order to accentuate the racy, fruity character as much as possible. Following a moderate amount of time on the fine lees, the individual batches were blended together and bottled. Since 2013, the Wiener Gemischter Satz in general has been ennobled with “DAC”, the strictly controlled designation of origin for Viennese wine. This wine is vegan.

Tasting Notes: This fragrant and fresh wine shows plenty of complexity as well. The palate is elegant and perfectly balanced. This medium to full-bodied wine reveals a stunning freshness, salinity and purity. This wine is tension filled, salty, pure and long. A stunning, very promising wine with so much energy and electricity. It makes an ideal companion for light cuisine. Its vegan too.

Wine Data: Alc. 13,0%; Acidity 6,5 g/l; Residual sugar 1,0 g/l

