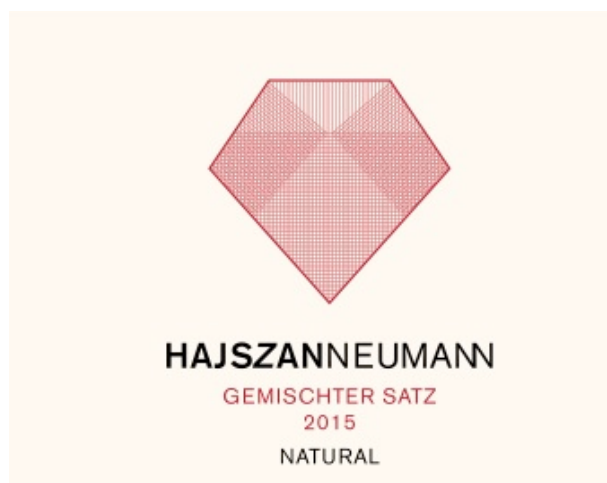


NATURAL GEMISCHTER SATZ 2015



Vintage: After a mild winter there was a cold first spring period, followed by a warm May that brought us into an early flowering by beginning of June. The weather was changing a lot in those days from very hot to cold but the flowering passed by nicely and the grapes were growing fast in early summer. The summer itself was interspersed with extreme hot periods of always a few days with something between 35 and 40 degrees. Later there were periods with some rain getting more by the end of summer and even when it was very hot during the daytime,

the nighttime was cold. The harvest starts in this year as early like never before: The beginning from the harvest was the 1. September and finished with the 13th of October before we had a lot of rain after the 13th of October. The wines 2015 present themselves very fresh and lively, very charming and absolutely not like a hot vintage.

Soil: The grapes for the NATURAL Gemischten Satz 2015 come from two old vineyards, one is the Riede Weißleiten und the second ist the Ried Ulm, both located on the Wiener Nußberg. The soil is comprised of limestone and generous clay content with a very high content of chalk.

Vineyard and cellar: Since the vintage 2015 we start to ferment the white wines on the grapes and without any influences. We operate all our vineyards strictly biodynamic, after the anthroposophist Rudolf Steiner. The grapes are all handpicked and after a meticulous selection we mash the grapes and filled in concrete eggs. The wine ferments on the skin with no addition of sulfur or other yeast products. After the fermentation the concrete eggs just filled up. The wine is leaving on the skins over 5 months, again with no sulfur addition.

In March 2016 the wine was carefully separated from the skins and filled in used 500 Liter barrels. In the barrels the wine was matured about 6 weeks, before the wine was filled without fining and filtration in the bottle.

The grape varieties for the NATURAL Gemischter Satz 2015 are mainly Grüner Veltliner, Welschriesling, Weißburgunder, Riesling and Traminer.

Tasting notes: Strong, spicy and fruity nose. The nose is full of roasted coffee aromas with scents of spices. Full and quite tannic with low acidity but good rich fruit. Well balanced. Fairly long. The wine is good concentrated paired with a mineral finish.

Wine Data: Alc. 14,0 % Vol., Acidity 3,2 g/l, Residual sugar 1,7 g/l