



NUSSBERG WIENER GEMISCHTER SATZ ^{DAC} 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 extrem 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 Nussberg Wiener Gemischter Satz DAC 2015 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, light and tasty, and exudes a vibrant acidity structure. This wine delivers pure pleasure with its spicy, fresh character and makes an ideal companion for light cuisine. It's vegan too.

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