



WEISSELEITEN 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 beginn 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 Weissleiten Wiener Gemischter Satz DAC 2015 come from an old vineyard at the Nussberg, a small part that is called Weissleiten, facing northeast. The grape varieties are: Pinot blanc, Grüner Veltliner, Neuburger, Riesling and Welschriesling. The Nussberg is comprised of limestone along with weathered shell limestone and a generous clay content and because of the exposition the harvest is always a bit later and the acidity and freshness levels are always a bit higher.

Vineyard and Cellar: Like all our vineyards also this one is treated the biodynamic way after the rules of Rudolph Steiner. After meticulous grape selection via hand-picking (we had 40% more harvest workers for a 30% lower yield!), the grapes for the Weissleiten Wiener Gemischter Satz DAC was macerated for about six hours before being carefully pressed. The pre-clarified must underwent medium-cool fermentation with its indigenous yeast and maturation in steel tanks, as well as a small part in old oak barrels of bigger size in order to accentuate the racy, fruity character as much as possible, but also get some structure by the old oak influence. 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, with hints of pear and tobacco, is light and tasty, and exudes a vibrant acidity structure with lots of spicyness. This wine delivers pure pleasure with its mineralic and fresh character.

Wine Data: Alc. 13,5%; Acidity 4,9 g/l; Residual sugar 1,1 g/l