



HAJSZANNEUMANN
WIEN

NUSSBERG WIENER GEMISCHTER SATZ^{DAC} 2016



Vintage: An average winter was followed by a later sprouting and towards the end of April unfortunately a massive late frost. Particularly the locations at the Bisamberg and mainly the late – ripening varieties, which were already sprouting such as Chardonnay or Zweigelt, were badly affected. The affected vineyards recovered well over the year but the harvest was still small. The flowering in the middle of June by beautiful weather passed without any disturbances. And then followed a sunny summer with moderate temperatures and lots of rain. Especially the young plants enjoyed the frequent rain and grew as never before. The permanent humidity expedites diseases such as oidium and peronospora. Only the tireless effort of the team during the leaf work is due to the fact that we didn't have to suffer any major damage. September was particularly nice, dry and warm. From the beginning October cold temperatures reach us suddenly. A perfect moment to start with the harvest in the single vineyards. 2016 is a vintage with a good concentration, playful fruit and intensive aroma. Exciting for white as well as red wines.

Soil: The grapes for the Nussberg Wiener Gemischter Satz DAC 2016 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. Its vegan too.

Wine Data: Alc. 13,0%; Acidity 6,2 g/l; Residual sugar 1,1 g/l