



## **WEISSELEITEN WIENER GEMISCHTER SATZ <sup>DAC</sup> 2014**

**Vintage:** A year of extremes is how 2014 will be remembered in the history books. The early bud break in March was followed by a cold period in April, but all had balanced out with the flowering phase that occurred, as usual, in June. Spring and early Summer were rather dry. However, during August, there were already early Autumn conditions, which included an ample amount of rainfall. With that came a lot of dampness in late August and September. This, combined with somewhat high temperatures, spawned problems with rot – which ultimately meant that success could be achieved only through harvesting at exactly the right time as well as the highly meticulous sorting of grapes. The total harvest amounts shrank significantly – and this was no less the case for the Nussberg, which even endured a massive hailstorm in May.

Nevertheless, the results were surprisingly of high quality, thanks to the selective harvesting; the low yields delivered good concentration and, thanks to the cool August days, remarkable aromatics.

**Soil:** The grapes for the Weissleiten Wiener Gemischter Satz DAC 2014 come from an old vineyard at the Nussberg, a small part that is called Weissleiten, facing northeast. 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. Varieties: 40% Grüner Veltliner, 30% Reising, 22% Pinot Blanc, 5% Muskateller, and 2% Traminer

**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 spiciness. This wine delivers pure pleasure with its mineralic and fresh character.

**Wine Data:** Alc. 12,5%; Acidity 5,0 g/l; Residual sugar 1,1 g/l