HAJSZANNEUMANN
WIEN

Ried Weisleiten – Wiener Gemischter Satz DAC 2019

Vintage: After the earliest harvest of all time last year, the harvest in 2019 took place at the usual time again. The weather was at its best and the harvest could take place in peace. 2019 was a very warm year with some dry periods and ensured good grape ripeness. The cool nights in autumn brought the necessary fruitiness and acidity. It was above average mild and dry in the first months of the year. The vine flowered about 10 days later than usual. This was followed by the hottest and driest June ever. Heat waves and severe thunderstorms shaped the summer months of 2019, but luckily we were spared hail damage. Due to the good conditions and weather conditions, we finished the harvest in mid-October. We were able to record excellent qualities in a slightly smaller amount than last year. The wines that we could have expected are fine, typical of the variety and with integrated acidity, as well as good drinkability.

Soil: The grapes for the Ried Weisleiten Wiener Gemischter Satz DAC 2019 come from an old vineyard at the Nussberg, a small part that is called Weisleiten, 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 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 the grapes for the Weisleiten 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: Medium green – yellow with silver highlights. Attractive tropical fruit aromas reminiscent of pineapple, mango and a touch of mandarin zest comprise an inviting bouquet. Sweetly extracted fruit is elegatly balanced with juicy, well-integrated acidity. Honey – laced apricot flavours the finish of this full bodied accompaniment of food.

Wine Data: Alc. 14,0 %; Acidity 5,9 g/l; Residual sugar 1,4 g/l

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