



LANGTEUFEL-NUSSBERG 1ÖTW WIENER GEMISCHTER SATZ DAC 2020

Wine Type:	still wine white dry
Alcohol:	14 %
Residual Sugar:	1.8 g/l
Acid:	6.5 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	25 years
Optimum Drinking Year:	2021 - 2043

AWARD

A la Carte:	98
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VINEYARD

Origin:	Austria, Vienna, Langteufel
Quality grade:	Wiener Gemischter Satz DAC
Site:	Nussberg-Langteufel
Normal Classification:	ÖTW Erste Lage
Varietal:	Chardonnay 40 % Weißburgunder 30 % Grauburgunder 20 % Traminer 5 % Neuburger 5 % 43 - 48 years 3500 plants/ha 2500 liter/ha
Soil:	gravel Muschelkalk



HARVEST AND MATURING

Malolactic Fermentation:	no
Fermentation:	partly spontaneous large wooden barrel 1000 L used barrel 14 day(s) 20 °C
Maturing:	large wooden barrel 1000 L used barrel 18 month(s)

WINERY

The vineyards of the Red House are completely on Nussberg, in the middle stands the small red wine cellars house which is inseparably associated with the name Red House. The soil, the southern exposure to the Danube, the microclimate shaped by the Vienna Woods - cool nights and warming air from the Pannonian region are the basis for the elegance and Burgundian style.