

Gemischter Satz Vielfalt 2021



Wine Description

The Gemischer Satz is not a Cuvée; it means that different vine varieties grow together in one vineyard. At the harvest the grapes were harvested together, pressed together and fermented together. 50 years ago this was the typical form of winegrowing before winegrowers started to make single-variety wines. This Gemischer Satz includes typical varieties of our region from 50 year old vines. The vineyard is situated in the very north of our region on a clay soil with very stony underground (mica schist, Quartz) at almost 400m above sea level, which means a strong and cold climate. (Cool nights, rough winds) This brings fruitiness and mineral taste in the wine. For Gemischer Satz Vielfalt we take a part of the second pressing form Gemischer Satz grapes- which means more tannins - and fill it in a big oak barrel where it ferments spontaneously and matures on the yeasts for more than 1 year. Another part is skin fermented and also ripens in a big used oak barrel before the wines get together, get a little addition of sulphur and get bottled without filtration. The result is a complex, fullbodied wine with spiciness, nice acidity, soft tannins and mineral taste. It fits very well to chicken and spicy asian food.

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	4.9 g/l
Total Sulfur:	13 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Bio-Wein aus Österreich
Site:	Hiesberg
Sea Level:	400 m
Soil:	loam mica schist

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank large wooden barrel