Gemischter Satz Vielfalt 2021

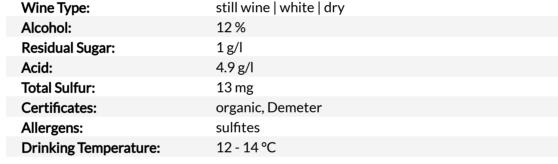






The Gemsichter Satz is not a Cuvée; it means that different vine varieties grow together in one vineyard. At the harvest the grapes were harvested together, pressed together and fermented together. 50 years ago this was the typical form of winegrowing before winegrowers started to make single-variety wines. This Gemischter 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 Gemischter Satz Vielfalt we take a part of the second pressing form Gemischter Satz grapes- which means more tannins - and fill it in a big oak barrel where it ferments spontanously 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 addtion 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.







Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Landwein 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

www.hagermatthias.com/shop