

**`Nussberg` Wiener Gemischter Satz 2015**  
**Wiener Gemischter Satz, Vienna, Austria**



|                 |                                     |
|-----------------|-------------------------------------|
| Grape Varieties | <b>30% Pinot Blanc/Pinot Bianco</b> |
|                 | <b>25% Neuburger</b>                |
|                 | <b>16% Welschriesling</b>           |
|                 | <b>10% Grüner Veltliner</b>         |
|                 | <b>7% Sylvaner</b>                  |
|                 | <b>3% Rotgipfler</b>                |
|                 | <b>2% Traminer</b>                  |
|                 | <b>1% Riesling</b>                  |

|                |                     |
|----------------|---------------------|
| Winemaker      | <b>Fritz Wiener</b> |
| Closure        | <b>Vinolok</b>      |
| ABV            | <b>14%</b>          |
| Residual Sugar | <b>1g/L</b>         |
| Acidity        | <b>4.8g/L</b>       |
| Wine pH        | <b>3.6</b>          |
| Bottle Sizes   | <b>75cl</b>         |

## PRODUCER

Fritz Wiener is considered a pioneer of the "New Vienna" wine movement, combining a sense of modernity and progress with the traditions of the region and of his family, who have been making wine for over 100 years. "I try to use the numerous facets of my grape material," Fritz says. "To be able to show the differences in site and vintage and to get the character of the vineyard into the bottle – this is my greatest challenge."

## VINEYARDS

Nußberg means 'walnut hill'. As Fritz's top wine, he describes this as 'Vienna in a glass'. It is a blend of Weissburgunder, Neuburger, Welschriesling, Grüner Veltliner, Sylvaner, Zierfandler, Rotgipfler, Traminer and Riesling. The soils are limestone with some clay and large amounts of chalk. The Nußberg vineyard is certified Biodynamic.

## VINTAGE

2015 was a vintage which experienced spring hail and summer drought, but in spite of this, the grapes harvested were in line with the average for recent years. The sun shone during August and September, allowing the grapes to fully ripen and produce fruit-forward, pleasantly drinkable and fresh wines.

## VINIFICATION

At the winery, the grapes underwent a three-hour maceration, followed by a gentle pressing with a pneumatic press. Cool fermentation took place in temperature controlled steel tanks. The wine matured for nearly one year on fine lees before bottling.

## TASTING NOTES

The nose exudes fine herbal and spicy scents underscored by a honey note and hints of blossom and orange. The palate is elegant and juicy; complex with subtle spice, well-integrated and racy acidity, and a discreet touch of lemon. Very good length and an ideal partner for many dishes.