



Grape Varieties	40% Pinot Blanc 40% Pinot Gris 20% Chardonnay
Winemaker	Fritz Wieninger
Closure	Vinolok
ABV	13%
Residual Sugar	1g/L
Acidity	6.2g/L
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

PRODUCER

Fritz Wieninger 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

Gemischter Satz means 'mixed set' as this wine is a field blend from a single vineyard, 'Bisamberg'. Considered among the finest of vineyards in the region, the 35-hectare site is planted with Weissburgunder (Pinot Blanc), Grauburgunder (Pinot Gris) and Chardonnay. Certified organic and biodynamically-grown since 2012, the vines have an average age of 50 years old. The vineyard soils are composed of sandy loess covering limestone, which makes for fresh wines with a vibrant acidity.

VINTAGE

The 2023 vintage was marked by a prolonged, wet winter and a delayed but rapid bud break in May. Flowering occurred under optimal conditions in mid-June, followed by a perfect summer through July. Early August brought cool, rainy weather, with warmer conditions returning in the latter half of the month. A significant hail event at the end of August caused only limited damage. September offered exceptional ripening conditions, and the harvest began unusually early in the first days of the month, concluding swiftly by October 12th — the earliest finish on record. While yields were slightly below expectations, overall quality and ripeness levels were excellent.

VINIFICATION

After meticulous grape selection, the three varieties were hand picked together and underwent three hours of maceration before careful pressing. The pre-clarified must underwent cool fermentation with indigenous yeasts in temperature-controlled tanks and remained in the tanks for a period of maturation before bottling.

TASTING NOTES

The nose is aromatic with notes of ripe pear fruit, mango, smoky grapefruit and a hint of dried fruit. On the palate, this wine reveals a full-bodied, yet elegant structure, flavours of blossom honey, white apple and a lively acidic structure. It is harmoniously balanced and already very approachable.