

Wieninger,

`Ried Ulm` Nussberg Wiener Gemischter Satz 2023

Wiener Gemischter Satz, Vienna, Austria



Grape Varieties **45% Pinot Blanc**
 25% Neuburger
 15% Grüner Veltliner
 15% Welschriesling

Winemaker	Fritz Wieninger
Closure	Vinolok
ABV	13.5%
Residual Sugar	1g/L
Acidity	5.8g/L
Wine pH	3.2
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

Grapes for the Nussberg Wiener Gemischter Satz are grown in Wieninger's Ulm vineyard, which lies on a very steep southern slope on the eastern part of the Nussberg, directly next to the Danube river. The vineyards have been certified organic and biodynamic since 2011. Soils here consist of calcareous shell limestone with small amounts of clay underneath. This area of the Nussberg region is understood to be a remnant of a coral reef from the Tertiary period.

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

Each of the grape varieties were picked by hand and vinified together following the careful elimination of any botrytis effected grapes. Gentle pressing with a pneumatic press followed a 4 hour maceration period. After maturing the wine for 10 months on the fine lees, the wine was bottled.

TASTING NOTES

Lemon-yellow in colour, this field blend opens with a wonderful aromatic bouquet of ripe white and yellow fruits, fine pear and wild herbs. Full-bodied on the palate, with concentrated, perfectly balanced fruit and lingering salinity.