



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

The Wiener Gemischter Satz DAC sources grapes exclusively from the Rosengartel vineyard, situated on a south-facing slope within the Nussberg. The site features calcareous shell-limestone soils over limestone substrata with moderate clay content. Rosengartel holds historical significance as the most prestigious vineyard site in the Vienna region, with its wines achieving the highest demand during the Habsburg empire and maintaining exceptional reputation today for their complex characteristics and distinctive site expression.

VINTAGE

The 2024 vintage began with a typical winter, followed by a cool spring. Although this initially delayed bud break, it offered protection from the periods of frost which followed. The summer experienced moderate temperatures and there was significant rainfall in June and July. August brought warm temperatures, helping the vines to ripen fully. The resulting harvest presented grapes with excellent freshness with balanced acidity.

VINIFICATION

Following a 4 hour maceration period, the grapes were gently pressed using a pneumatic press. Fermentation was conducted in temperature-controlled stainless steel tanks. After several months of maturation on fine lees, the wine was bottled in July.

TASTING NOTES

The wine displays a greenish-yellow colour in the glass. The aromatic profile presents delicate nuances of yellow stone fruit with hints of mango and peach, complemented by underlying notes of candied orange zest. The palate delivers a juicy and powerful structure featuring white apple notes, supported by a refined acid framework and concluding with lemony notes on the finish.

Grape Varieties	50%	Grüner Veltliner
	20%	Pinot Blanc
	10%	Riesling
	10%	Traminer
	10%	Neuburger
Winemaker	Fritz Wieninger	
Closure	Vinolok	
ABV	13%	
Residual Sugar	1g/L	
Acidity	5.9g/L	
Bottle Sizes	75cl	
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan	