



Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Fritz Wieninger</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>3.4g/L</b>
Acidity	<b>5.5g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian, Vegan</b>

**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 Riesling sources grapes from Vienna's Bisamberg (70%) and Nussberg (30%) vineyard sites. The Bisamberg vineyard features light, sandy loess soils, while the Nussberg consists primarily of weathered shell-limestone, both positioned over solid limestone substrata. The Bisamberg site contributes an open, apricot-toned character to the wine, whereas the Nussberg imparts mineral complexity and peach flavour profiles.

**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**

The grapes were sourced exclusively from vineyards that had been farmed according to biodynamic guidelines since 2008. Following meticulous hand-harvesting and careful selection through a fully automatic grape-sorter, the grapes from each parcel underwent a 5-hour maceration period before gentle pressing. The pre-clarified must was cooled in stainless steel tanks and fermented with indigenous yeasts, with maturation conducted to maximize aromatic character. After ageing on fine lees, the individual components were blended and bottled.

**TASTING NOTES**

Pale lemon in colour, this dry Riesling displays intense aromas of fresh citrus and stone fruit. The palate is pure, elegant, and balanced by juicy acidity.