



## PRODUCER PROFILE

Estate owned by: Fritz Wieninger  
Winemaker: Fritz Wieninger  
Total acreage under vine: 125  
Estate founded: 1905  
Winery production: 300,000 Bottles  
Region: Vienna  
Country: Austria

## Nußberg Wiener Gemischter Satz DAC 2013

### WINE DESCRIPTION

Nußberg (meaning “walnut hill”) is located in the 19th district and soars to nearly 1,000ft above downtown Vienna. Wines from the Nußberg tend to show greater richness than those of Bisamberg. One of Wieninger’s top wines is the Gemischter Satz Nußberg Alte Reben, a 50-year-old plot of nine varieties based mainly on Pinot Blanc, Neuburger, and Welschriesling. It is, as Fritz likes to say: “Vienna in a glass.”

The grapes were picked by hand and processed together following the careful elimination of any botrytised grapes. A 3-hour maceration period was followed by gentle pressing with a pneumatic winepress. Fermentation took place in cooled steel tanks. After maturing for nearly one year on the fine lees, the wine was bottled.

### TASTING NOTES

The wine presents itself with a very complex aroma of citrus fruits, yellow flowers, pineapple and sweet herbs with complex, spicy and mineral fruit. On the palate, lively with good acidity, plenty of power, presence and good length.

### FOOD PAIRING

Pair with Waldorf salad, porcini tarte tatin, or roast pork loin with apples.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Nussberg vineyard
Vineyard size:	10 acres
Soil composition:	Chalk-rich shell and limestone
Training method:	High training system
Elevation:	594 feet
Vines/acre:	1,600 - 1,800
Yield/acre:	3.2 tons
Exposure:	Southern
Year vineyard planted:	1960
Harvest time:	October
First vintage of this wine:	1999
Bottles produced of this wine:	15,000

### WINEMAKING & AGING

Varietal composition:	Weissburgunder, Neuburger, Welschriesling, Grüner Veltliner, Sylvaner, Zierfandler, Rotgipfler, Traminer, Riesling
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21 days
Fermentation temperature:	66 °F
Maceration technique:	Cold Soak Maceration
Type of aging container:	Stainless steel tanks
Size of aging container:	2,000 - 8,000 L
Length of aging before bottling:	10 months

