



# WIENINGER



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## 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

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## Wiener Gemischter Satz DAC 2014

### WINE DESCRIPTION

Gemischter Satz is a field blend of several varieties that are co-planted, co-picked, and co-fermented, once a common practice in many regions of Europe. Wiener Gemischter Satz earned DAC status in 2013 thanks in no small part to Fritz Wieninger's dedication to produce Gemischter Satz at the highest level of quality. A field blend based on Grüner Veltliner.

### TASTING NOTES

Light green-yellow. Fresh and intense nose with fresh fruitiness combined with mineral components. Gemischter Satz can be made from as many as 13 different varieties at one time, yet here the most significant contributions are made by Grüner Veltliner, Weissburgunder, Welschriesling, and Chardonnay. Hints of spice and floral aromas derive from the small contributions of many other traditional grape varieties in the blend - Riesling, Rotgipfler, Zierfandler, Sylvaner, Traminer, Neuburger and others -- "All of Vienna in One Wine."

### FOOD PAIRING

Pairs perfectly with light summer dishes, and fresh seafood.

### VINEYARD & PRODUCTION INFO

Vineyard size:	10 acres
Soil composition:	Calcareous Sandy-Loam Loess
Training method:	High training system
Elevation:	600 feet
Vines/acre:	1,600-1,800
Yield/acre:	3.2 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1960-1995
Harvest time:	October
First vintage of this wine:	2001
Bottles produced of this wine:	50,000

### WINEMAKING & AGING

Varietal composition:	Grüner Veltliner, Weissburgunder, Welschriesling, Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21 days
Fermentation temperature:	66 °F
Malolactic fermentation:	No
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months

### ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.1
Residual sugar:	1.2 g/L
Acidity:	7.1 g/L
Dry extract:	18.7 g/L

