



### PRODUCER PROFILE

Estate owned by: Fritz Wieninger  
Winemaker: Fritz Wieninger  
Total acreage under vine: 129  
Estate founded: 1905  
Winery production: 300,000 Bottles  
Region: Vienna  
Country: Austria

## Riesling Vienna Hills 2015

### WINE DESCRIPTION

Fritz Wieninger is the leading wine producer in the city of Vienna and is a champion of Gemischter Satz (Geh-mish-ter Sah-ts), a traditional field blend popular in Austria's heurigen (wine taverns). Fritz was early to focus on quality as he helped to establish the Wiener Gemischter Satz DAC. He is a member of Österreichische Traditionsweingüter and respekt-BIODYN.

Most of Vienna's vineyards are in the 19th and 21st of the city's 23 districts on opposite sides of the Danube river. The Bisamberg area sits in the 21st district is the source of many of Fritz's wines as well as the home to his family's heurige. On the opposite side of the Danube lies the Nußberg, an impressive hill that soars above downtown Vienna.

Riesling Vienna Hills is from Bisamberg (65%) with light, sandy loess soil and the Nußberg (35%) with weathered shell-limestone. The grapes were picked by hand and sorted at the winery before a brief maceration on the skins and spontaneous fermentation in stainless steel tanks. The wine spends five months on the fine lees before bottling.

### TASTING NOTES

Austrian Riesling is defined by elevated levels of dry extract thanks to a lengthy ripening period and freshness due to dramatic temperature swings between day and night. Austrian Riesling is always made in a dry style and shows aromas and flavors of ripe citrus, stone fruit, and flowers, with a persistent underpinning of minerality.

### FOOD PAIRING

Riesling's high acidity makes it one of the most versatile wines at the table. Riesling can be used to cut the fattiness of foods such as pork or sausages and can tame saltiness. Conversely, it can highlight foods such as fish or vegetables in the same way a squeeze of lemon or a vinaigrette enhances a dish.

### VINEYARD & PRODUCTION INFO

Vines/acre:	1,600-1,800
Harvest time:	September-October
Certified eco-friendly practices:	Biodynamic-Respekt

### WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Type of aging container:	Stainless steel tanks
Size of aging container:	2,000-8,000 L
Length of aging before bottling:	5 months

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	2.1 g/L
Acidity:	6.3 g/L

