



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

Bisamberg Wiener Gemischter Satz DAC 2015

WINE DESCRIPTION

The Bisamberg (translated as “up to the hill”) is the 21st district’s primary vineyard and was the main vineyard area for Wieninger Heuriger. The Bisamberg climbs up to a height of 1,150ft and consists of light, sandy loess over limestone. The Gemischter Satz Bisamberg Alte Reben (old vine) is a 35-year-old vineyard that Fritz took over in 2011.

This wine is a blend of white grapes taken from the Bisamberg vineyard. The vineyard is planted with 40% Weissburgunder (Pinot Blanc), 40% Grauburgunder (Pinot Gris) and 20% Chardonnay. The varieties were harvested together and pressed gently, then fermented with spontaneous yeasts in temperature-controlled stainless steel tanks. After being stored, the wine was then bottled.

TASTING NOTES

The nose is aromatic with scents of light, smoky grapefruit, ripe stone fruit and a soft yeast nuance. The palate reveals a full-bodied, yet elegant wine with a fine acidity structure. It is harmoniously balanced and already very approachable.

FOOD PAIRING

This is a multi-dimensional food partner that pairs especially well with fish and seafood dishes and light Mediterranean meals.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Bisamberg vineyard
Vineyard size:	4 acres
Soil composition:	Sandy-Loam
Training method:	High training system
Elevation:	594 feet
Vines/acre:	1,600-1,800
Yield/acre:	2.8 tons
Exposure:	Southern
Year vineyard planted:	1960
Harvest time:	October
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	Chardonnay, Pinot Blanc, Pinot Gris
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21 days
Fermentation temperature:	66 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	2,000-8,000 L
Age of aging container:	New
Length of aging before bottling:	2 months

