



PRODUCER PROFILE

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

Wiener Gemischter Satz DAC 2016

WINE DESCRIPTION

Gemischter Satz, "mixed set" is a traditional field blend of up to 13 varietals that are co-planted and co-fermented, once a common practice in many regions of Europe. The wine has survived thanks to the Viennese love of heurigen culture and its fame has spread in no small part to Fritz Wiener's dedication to produce Gemischter Satz at the highest level of quality. This example is a field blend based on Grüner Veltliner, Weissburgunder, Welschriesling, and Chardonnay, with a smaller presence of five other grapes.

Weingut Wiener cultivates grapes on the Bisamberg and on the Nussberg, which - separated by the Danube River - feature different soils and climates. The winery's comprehensive range of wines reflects these differences.

Cellar work combines traditional with modern methods and focuses on allowing the vineyards to shine through. The cellar is completely modern with space for each vineyard to be vinified separately, allowing expression of individual terroirs.

TASTING NOTES

Light green-yellow. Fresh and intense nose with fresh fruitiness combined with mineral components. Hints of spice and floral aromas derive from the small contributions of many other traditional grape varieties in the blend -- "All of Vienna in One Wine."

FOOD PAIRING

Pairs perfectly with light summer dishes, fresh seafood, and traditional Viennese dishes. Beyond these easy pairings, however, the nature of the mixed planting produces a multifaceted wine that can pair well with many flavors.

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
Prefermentation technique:	Cold maceration
Time on its skins:	5 hours
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	66 °F
Malolactic fermentation:	No
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.4
Residual sugar:	1.2 g/L
Acidity:	5.9 g/L
Dry extract:	20.6 g/L

