



WIENINGER



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

Pinot Noir Select 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 and 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.

Pinot Noir Select comes mainly from the Bisamberg as well as a vineyard on the Nussberg. Fritz believes Vienna's cooler climate and limestone-clay soils provide the best conditions for Pinot Noir in Austria. The grapes are destemmed and fermented in stainless steel tanks before aging in 25% new Burgundian pièce for 18 months. The wine is bottled without fining or filtration.

TASTING NOTES

Fritz Wieninger's Pinot Noir Select shows the bright aromatics and juicy flavors one might expect from the cool climate and limestone-clay soils of Vienna. Aromas of red cherries, red plums, dried flowers, and savory herbs feature on the nose with ripe red fruit, smoked meat, and refined tannins on the palate.

FOOD PAIRING

Pinot Noir might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Pinot Noir, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Hochfeld, Herrenholz, Breiten, and Langteufel vineyards
Soil composition:	Sandy-Loam
Training method:	High training system
Elevation:	594 feet
Vines/acre:	1,600-1,800
Yield/acre:	2.6 tons
Exposure:	Various
Year vineyard planted:	1968-205
Harvest time:	October
First vintage of this wine:	1992
Bottles produced of this wine:	6,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Type of aging container:	Barrels
Size of aging container:	228 liters
Age of aging container:	25% new
Type of oak:	French
Length of aging before bottling:	18 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	1.4 g/L
Acidity:	4.6 g/L
Dry extract:	23.1 g/L

