



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

Bisamberg Wiener Gemischter Satz DAC 2016

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.

Bisamberg (originally "Bis zum berg") translates as "up to the hill," and is the primary vineyard area in Vienna's 21st district. The Bisamberg climbs up to a height of 350 meters and consists of light, sandy loess over limestone. Burgundian varieties are well suited to Bisamberg's well-draining sandy-loam and limestone soils.

Bisamberg Wiener Gemischter Satz DAC comes from a 60-year-old vineyard named Hochfeld that Fritz took over in 2011. The vineyard planting is approximately 40% Weißburgunder (Pinot Blanc), 40% Grauburgunder (Pinot Gris), and 20% Chardonnay. The three varieties are planted in blocks and harvested concurrently, then co-fermented with natural yeasts in stainless steel tanks.

TASTING NOTES

Bisamberg Wiener Gemischter Satz DAC shows the texture and richness of its Burgundian components along with the heightened aromatics and mineral structure one expects from an Austrian wine. Some tasters will draw comparisons to unoaked white Burgundy, but there's an added smokiness and complex spiciness that make this uniquely Viennese.

FOOD PAIRING

Gemischter Satz is the classic wine of the Viennese heurige and is at home with simply prepared foods such as charcuterie, flavored cheese spreads, and dark bread. Fresh acidity and medium weight allow this wine to work well with grilled pork sausages and breaded white fish. Medium-spiced Asian flavors are equally compatible.

VINEYARD & PRODUCTION INFO

Vineyard name:	Ried Hochfeld
Vineyard size:	4 acres
Soil composition:	Sandy loess over limestone
Elevation:	755 feet
Vines/acre:	1,600-1,800
Yield/acre:	2.8 tons
Exposure:	Southern
Average Vine Age:	45 years
Harvest time:	October
Bottles produced of this wine:	30,000
Certified eco-friendly practices:	Biodynamic-Respekt

WINEMAKING & AGING

Varietal composition:	Chardonnay, Pinot Blanc, Pinot Gris
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Size of aging container:	2,000-8,000 liters

ANALYTICAL DATA

Alcohol:	13.0 %
Residual sugar:	1.1 g/L
Acidity:	5.2 g/L

