



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

Wiener Gemischter Satz DAC 2017

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.

Wiener Gemischter Satz DAC comes from 70% Bisamberg and 30% Nußberg and is a traditional field blend several varieties that are co-planted, co-harvested and fermented together. This field blend of 14 varieties includes Grüner Veltliner, Weißburgunder, Welschriesling, and Chardonnay with small contributions from Riesling, Rotgipfler, Zierfandler, Sylvaner, Traminer, and Neuburger.

TASTING NOTES

Because a Gemischter Satz consists of many different varieties harvested at the same time, this dry white wine will include some unripe grapes and some overripe grapes and results in a wide range of aromas and flavors. Lemony citrus notes, herbs and white flowers co-mingle with ripe tropical flavors of melon and pineapple.

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

Soil composition:	Calcareous Sandy-Loam Loess
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:	70,000
Certified eco-friendly practices:	Biodynamic-Respekt

WINEMAKING & AGING

Varietal composition:	Grüner Veltliner, Weissburgunder, Welschriesling, Chardonnay
Prefermentation technique:	Cold maceration
Time on its skins:	5 hours
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	No
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months

ANALYTICAL DATA

Alcohol:	12.1 %
pH level:	3.3
Residual sugar:	1.3 g/L
Acidity:	6.2 g/L
Total SO ₂ :	118.0 mg/L

