



HAJSZANNEUMANN

## Ried WEISLEITEN

### Wiener Gemischter Satz <sup>DAC</sup> 2022

- Quality Level: Single Vineyard Wine
- Certificates: biodynamic, vegan
- Production: Stainless Steel

### VINTAGE 2022

An exceptionally long winter was followed by late but rapid budding of the vines. Flowering was then rather again, around mid-June, and accompanied by wonderful weather conditions. The summer was principally sunny and dry, hence towards the end of July the first small dry damage appeared in young plants. August then began similarly to the 2021 season with cool night temperatures and good rainfall, which led to a good water supply for the vines after all. As a result, the fruit of the grapes became nicely pronounced and the acidity levels remained stable. September was then rather mixed: Sunny phases alternated with rainy periods and turned the harvest into a challenge. However, the rain could not any longer cause damage, as the amounts of water were too low, the wind values too high and the greenery in the vineyards too receptive. The harvest ended around October 20<sup>th</sup> and brought both very good qualities and a satisfactory quantity. The wines present themselves ripe with cool fruit and very good potential.



### SOIL

The grapes for this Wiener Gemischten Satz <sup>DAC</sup> come from the Ried Weisleitens, an old vineyard located on the northern slope of the Viennese Nussberg. Its soil is comprised of limestone along with weathered shell limestone and a generous clay content.

### VINEYARD & CELLAR

Just like all our other vineyards, this too, is worked and cared for according to the biodynamic principles. The main varieties for this field blend are Weißburgunder, Riesling, Grüner Veltliner, Neuburger, Welschriesling as well as Traminer. After meticulous grape selection by hand picking the grapes were macerated for about five hours before being carefully pressed. The through sedimentation preclarified must underwent cool fermentation with its indigenous yeast and maturation in stainless steel tanks in order to accentuate the racy, fruity character as much as possible. Following a moderate amount of time on the fine lees, the wine was bottled. This wine was not modified through fining agents and therefor is not only vegan but also produced totally untreated according to Rudolf Steiner. Since 2013 the "Wiener Gemischter Satz" was ennobled with the "DAC", a strictly controlled designation of origin for Viennese wine.

### WINE DESCRIPTION

You'll find hints of herbal spiciness, dark minerality, a touch of yellow apple, white stone fruit and fresh orange zest. This wine has a tightknit structure with a nicely integrated acidity and hints of fruit sweetness with a touch of lemon in the end. Nice aging potential. Would go wonderfully with grilled or roasted fish for example.

**TECHNICAL STUFF** alcohol 13.0 vol.-%, acidity 6.8 g/l, residual sugar 3.6 g/l

