



HAJSZANNEUMANN

## NUSSBERG

### Wiener Gemischter Satz <sup>DAC</sup> 2023

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

### VINTAGE 2023

Yet another exceptionally long and particularly moist winter was followed by late but rapid budding of the vines in May. Flowering took place under ideal conditions around mid-June and was continued by a glorious summer, at least until the end of July. August began with an unusually cool and rainy phase in the first half and the temperatures only picked up again in the second half, albeit with cooler night-time temperatures. The month ended with a large-scale hail event, fortunately the damage was rather limited. September was exceptionally beautiful, so much you could literally watch the grapes as they were ripening. Then, the harvest began in the first few days of September and progressed very quickly thanks to the impeccable weather conditions. October 12th was the last day of harvest, the earliest we've ever come to an end. The results were mixed: As quantities fell somewhat short of expectation, the gradations and qualities were great across the board. A lively and finesse-rich vintage with great potential is on the horizon.



### SOIL

The grapes for the Nussberg Wiener Gemischter Satz <sup>DAC</sup> come from different sites on 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, these too, are worked and cared for according to the biodynamic principles. The main varieties for this field blend are Grüner Veltliner, Weißburgunder, Riesling, Neuburger and Welschriesling. After meticulous grape selection by hand picking (we had 40% more harvest workers for a 30% lower yield!) the individual batches were macerated for three to four hours before being carefully pressed. The pre-clarified 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 individual batches were blended together and bottle. 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

Light yellow color with silver reflections. This wine has some nice spice underlined with notes of yellow fruit, fresh yellow apple and a hint of orange zest. Due to its very balanced acidity structure, the wine is lively and animating. An ideal food companion – especially for the Austrian cuisine.

**TECHNICAL STUFF** alcohol 12.5 vol.-%, acidity 6.3 g/l, residual sugar 1.1 g/l

