



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

**Vintage:** 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 12<sup>th</sup> 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 Bisamberg soil is comprised of rather calcareous, light and sandy loess with massive limestone in the subsoil. The varieties growing in this vineyard, which is approximately 40 years old, are Pinot Blanc (40%), Pinot Gris (40%) and Chardonnay (20%). Since we acquired the vineyard in 2012, it has been managed according to the guidelines of biodynamic agriculture.

**Vineyard and Cellar:** For years, I dreamed of having a single vineyard planted with Gemischter Satz on Viennese Bisamberg – where such a constellation of grape varieties can show just what high quality the terroir is capable of. The Ried Hochfeld vineyard on the Bisamberg – which is planted with Weißburgunder (Pinot Blanc), Grauburgunder (Pinot Gris) and Chardonnay – finally gave me that opportunity. At 40 years old, the vineyard is already planted and rooted properly. Moreover, it is precisely the Burgundy varieties that flatter the Bisamberg and reflect the true greatness of this site. The varieties were harvested together and pressed gently, then fermented with spontaneous yeast in temperature-controlled stainless steel tanks. After being stored, the wine was bottled.

**Tasting Notes:** The nose is aromatic with scents of light, smoky grapefruit, ripe stone fruit and a soft yeasty note. The palate reveals a wonderfully elegant wine with a delicate acidity structure. It is harmoniously balanced and already very approachable. This is a multi-dimensional food companion that pairs especially well with fish and seafood dishes as well as light Mediterranean meals.

**Wine Data:** Alcohol 13.0 % vol., Acidity 6.2 g/l, Residual Sugar 1.0 g/l