



## PRODUCER PROFILE

Estate owned by: Fritz Wieninger  
Winemaker: Fritz Wieninger  
Total acreage under vine: 129  
Estate founded: 1905  
Winery production: 15,000 Bottles  
Region: Vienna  
Country: Austria

## Ried Ulm Nußberg Wiener Gemischter Satz DAC 2018

### 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 and 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.

Ried Ulm Nußberg Wiener Gemischter Satz DAC sits at 360 meters above downtown Vienna with limestone and clay soils. This mixed planting of 9 varieties includes Weißburgunder, Neuburger, Welschriesling, Grüner Veltliner, Sylvaner, Zierfandler, Rotgipfler, Traminer, and Riesling. The grapes are co-planted, harvested together and co-fermented with natural yeasts in stainless steel tanks.

### TASTING NOTES

Wines from the Nußberg tend to show greater richness and intensity than those of Bisamberg. The wine presents complex aromas and flavors that come from an assortment of grape varieties vinified together with notes of citrus, stone fruit, pineapple, yellow flowers, and sweet herbs followed by smoky minerals, power, and length on the palate.

### 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 Ulm
Vineyard size:	10
Soil composition:	Calcareous and Clay
Elevation:	984 feet
Vines/acre:	1,600 - 1,800
Yield/acre:	3.2 tons
Exposure:	Southern
Harvest time:	October
First vintage of this wine:	1999
Bottles produced of this wine:	15,000
Average Wine Age:	50 years

## WINEMAKING & AGING

Varietal composition:	Weissburgunder, Neuburger, Welschriesling, Grüner Veltliner, Sylvaner, Zierfandler, Rotgipfler, Traminer and Riesling
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Total SO <sub>2</sub> :	89

## ANALYTICAL DATA

Alcohol:	13.8
Residual sugar:	1.0
Acidity:	5.4