

# Gemischter Satz Vielfalt 2019



## Wine Description

For Gemischter Satz Vielfalt we take the second pressing from Gemischter Satz grapes - which means more tannins - and fill it in a big oak barrel where it ferments spontaneously and matures on the yeasts for more than 1 year before it gets bottled without filtration and only a little addition of sulphur. The result is a complex, full-bodied wine with spiciness, nice acidity, soft tannins and mineral taste. It fits very well to chicken and spicy Asian food.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	3 g/l
<b>Acid:</b>	5.7 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Site:</b>	Hiesberg
<b>Varietal:</b>	Gemischter Satz 100 %
<b>Sea Level:</b>	400 m
<b>Soil:</b>	loam mica schist