

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.

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

Vineyard

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