

# Gemischter Satz Vielfalt N.V.



## 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:** 11.5 %

**Residual Sugar:** 1.8 g/l

**Acid:** 5.7 g/l

**Total Sulfur:** 28 mg

**Certificates:** organic, Demeter

**Allergens:** sulfites

**Drinking Temperature:** 12 - 14 °C

## Vineyard

**Origin:** Austria, Kamptal, Mollands

**Site:** Hiesberg

**Varietal:** Gemischter Satz 100 %

**Geographical Orientation:** south west

**Sea Level:** 400 m

**Soil:** loam

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