

Gemischter Satz mit Achtung 2020



Vineyard

Origin:	Austria / Weinland Österreich
Designation:	Table wine / Österreichischer Landwein
Site:	Zöbing Eichelberg / Elevation: 320m
Grape variety:	Grüner Veltliner, Riesling, Welschriesling, Roter Riesling, Roter Veltliner, Sauvignon blanc, Scheurebe, Traminer
Soil composition:	gneiss, mica-slate
Climate:	pannonian, continental
Training method:	Lenz Moser
Age of vines:	55 years
Density of plants:	3.000 vines / ha
Yield per hectare:	30 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage

The 2020 Vintage - Summer like it used to be: pleasant, beautiful and without extreme heat. The weather was very dry - actually, too dry - until the end of April. But at the beginning of May, the long awaited rain finally arrived, and came back, again and again, at regular intervals. Within four months, we ended up with as much rainfall as we usually have in an entire year. However, it was because of this constant water supply to the vines that all the vineyards showed gorgeous poise and magnificent development. The distribution of rain ensured that our grapes remained healthy right through to late August. In such a year, biodynamic farming - the interaction between humans, animals and plants - pays off in a very special way. It is our responsibility to keep the vines healthy and make sure that they achieve balanced growth. Only healthy growth builds a good basis for resistance.

Cellar

Harvest:	selective picking by hand in boxes from end of September to mid of October 2020
Maceration time:	sorted and destemmed, whole berries
Fermentation:	mash fermentation, spontaneous in oak barrels by max 25°C, 2 weeks
Aging:	in big oak cask on full lees for 12 months without SO2 and for further 10 months on fine lees
Bottling:	August 2022, without filtration, without fining and no SO2

Tasting note

Golden yellow hue with orange highlights. The nose wafts with scents of Kletzenbrot (fruit bread), Easter strizel (braided bread) with raisins, Malakoff cake, walnut liqueur and a basket of ripe fruit. Surprisingly dry on the palate that yields also lively acidity and notes of dried fruit, apple pie, dates and figs. A full-bodied wine that embraces its pronounced minerality, chalky texture, tight tannin-and-mineral grip, and the fine, lingering extract sweetness. (tasted by wine academic Johannes Fiala)

Recommended with

roast pork - instead of coffee with cake!

Maturation potential:	2023-2033
Vegan:	Yes

Alcohol **12%**

Residual sugar: **1,1 g/l**

Acidity: **5,6 g/l**

Total SO2: **24 mg/l**

