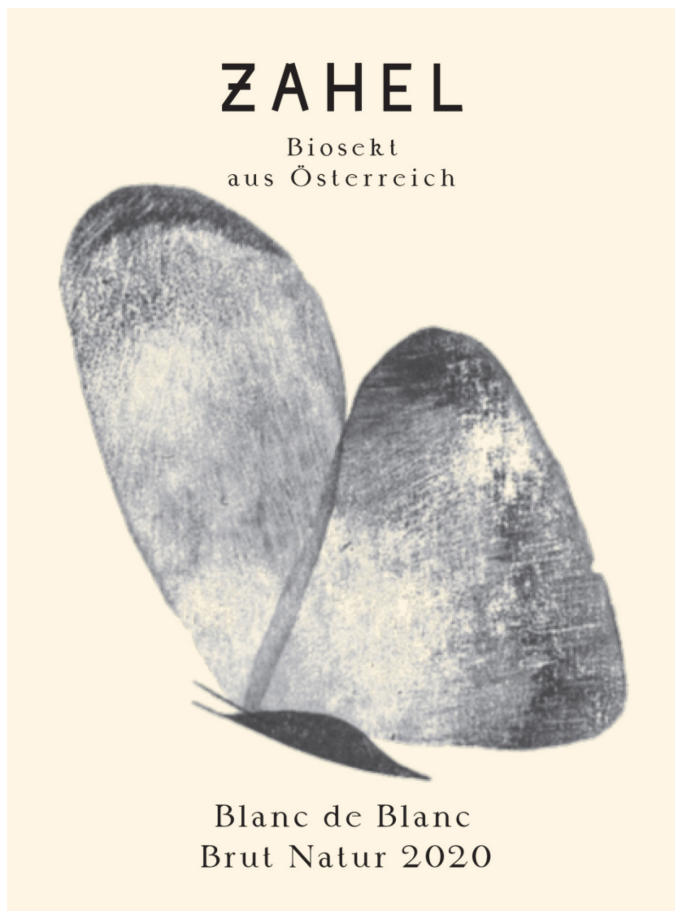


BLANC DE BLANC BRUT NATUR 20



VARIETY & TERROIR

Mixed set of 7 varieties on sandstone soil with argillaceous slate and dolomite lakstein in the subsoil

VINEYARD AGE & YIELD

45+ year old vines

FARMING PRACTICES

Biodynamic viticulture, certified Demeter

VINIFICATION & AGING

6 months on fine lees in Stockinger foudres followed by a second fermentation in the bottle with 24 months of aging on lees before disgorging on January 13th, 2023. Dosage with Chardonnay Ried Dolomitkalk 2018

TOTAL ACIDITY & RESIDUAL SUGAR

7.5 g/L & 0.7 g/L

ALCOHOL

12 %

PRODUCTION

4 000 bottles

Vienna's Gemischter Satz is one of only 300 products worldwide that SlowFood awarded its "Ark of Taste" award, created to protect high-quality and traditionally produced foods for future generations in the face of industrialized agriculture and big business. Sparkling Blanc de Blancs is made from a mixed set (Gemischter Satz) of 7 grape varieties grown at almost 400 meters in the Ried Droissberg vineyard on sandstone, clay slate, and dolomitic limestone.

Aged for six months on the lees in Stockinger foudres followed by a secondary spontaneous fermentation (dosage with Chardonnay juice from Ried Dolomitkalk) and then 24 months in bottle on fine lees until being disgorged on January 13th, 2023.

The Zahel family was the first to ever bottle Gemischter Satz, capturing the spirit of Vienna's local wine taverns (Heurigers) which began when Emperor Joseph II's ordinance of 1784 allowed Austrians to sell home-made food, wine, and the convivial spirit of Viennese Gemütlichkeit (warmth, friendliness and good cheer).