

WIENER GEMISCHTER SATZ DAC 2022

VARIETY & TERROIR

Field blend of Grüner Veltliner, Riesling, Chardonnay, Pinot Blanc, Pinot Gris, Gewürztraminer on Sandy loam on limestone, gravel and loess

VINEYARD AGE & YIELD

25 years & 45 hl/ha

FARMING PRACTICES

Biodynamic viticulture, certified Demeter

VINIFICATION & AGING

Hand-harvested, spontaneous fermentation & aged for 3-6 months in stainless steel tanks

TOTAL ACIDITY & RESIDUAL SUGAR

5,5 g/l & 11 g/l

ALCOHOL

12,0 %

PRODUCTION

120 000 bottles



The Zahel family was the first to ever bottle Gemischter Sats, 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 the Viennese Gemütlichkeit (warmth, friendliness, and good cheer).

The famous field blend is grown within the city limits of Vienna. The six grapes of this Gemischter Satz (Grüner Veltliner, Riesling, Pinot Gris, Pinot Blanc, Gewürztraminer and Chardonnay) are grown on limestone and sandstone terraces at 330 meters overlooking downtown Vienna. Grown together and then picked on the same day, this electric white is then co-fermented dry using only native, wild yeasts.

This Wiener Gemischter Satz is the strongest expression of Vienna's unique terroir, produced with grapes coming from three of the area's best wine growing regions - Nussberg, Oberlaa and Mauer. The combination of the six grape varieties makes for a crisp, perfectly balanced and incredibly food-friendly wine.