



GROISS

GEMISCHTER SATZ BRAITENPUECHTORFF



VARIETIES:

Gemischter Satz is a wine from different grape varieties that are grown together in one single vineyard. The grapes grow together, are harvested together, and eventually are all processed together. This is the most traditional way of planting in Austria.

Among the grape varieties in the Gemischter Satz are:

- Chardonnay
- Müller Thurgau
- Welschriesling
- Grüner Veltliner
- Riesling
- Grauburgunder
- Pinot Blanc
- Frühroter Veltliner
- Neuburger
- Zierfandler
- Rotgipfler, Sämling
- Roter Veltliner

SOIL:

Calcareous Conglomerate.

HARVEST:

Selective harvesting in October by hand in several steps.

HANDLING:

10 hour maceration on the skins. Gentle pressing without stems. Vineyard yeasts are added. Aged on the full lees in stainless steel tank.

ANALYTICS:

Alcohol content 12.5 % vol., dry.

TASTING NOTES:

While the nose is slow to express itself, the palate immediately bursts with crisp, tart apple, with fresh, green pear, with ripe but zesty citrus. There is an innate lightness and lovely depth in this unforced, honest and utterly refreshing wine. It comes on light feet and draws you in with its fresh-faced authenticity. More please. (Wine Enthusiast)

SERVE WITH:

This wine displays a multi-layered bouquet ranging from fruity notes (stone fruits, quinces and peaches) to herbs to mineral notes. Therefore, this wine is an ideal partner for a wide range of international meals. Because of the complex structure and the full body, this wine can be also matched with hearty and spicy food.



Certified Organic