

GEMISCHTER SATZ 2022

vineyard name and soil composition: Several plots located directly next to each other in *Gumpoldskirchen* (*Ried Birngarten*), meagre alluvial gravel with a high limestone content.

elevation: 310 m

exposure: south-east

average age of vines: 35 years

the story: Gemischter Satz translates to *'field blend'* and is a vineyard in which different varieties grow together. The grapes are handpicked and vinified as one wine (unlike a Cuvée blend).

grape varieties: Grüner Veltliner 35 %, Riesling 20 %, Welschriesling 20 %, Neuburger 10 %, Pinot blanc 5 %, Sauvignon Blanc 5 %, Traminer 5 %

wine production:

Harvested by hand and part by machine, destemmed and crushed. Six hours macerating on the skins in the press; both free run must and press must were used, while the ends of the pressing were separated. Fermented with cultured yeast, cooled to 16–20°C. Fermentation took 15 days. Racking from the heavy lees after 19 days when fermentation have been finished. Stored on fine lees for 3 months, bentonite fining, filtering and bottling.

alcoholic content: 12.5 % Vol.

total acidity: 5.9 g/l

residual sugar: 1.8 g/l

potential: until 2026

tasting notes: Elegant, delicate scent of ripe grapefruits, juicy green apples, hints of white pepper. On the palate, the wine is bright, crisp and fresh, citrusy with aromas of pomelo and lime, green apple and cardamon. A piquant saltiness defines the lemony finish.

food paring:

Its crisp, zesty structure makes it a perfect companion for light dishes such as summer salads. Take arugula, walnuts and some grapefruit and enjoy!

Ideal temperature to drink: chilled at 8 - 10 °C (50-54 °F)



WEINGUT HARTL

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winemaker: Heinrich Hartl

size: 16ha/40 acres

total annual production: 100.000 bottles, certified organic and sustainable

region: Thermenregion | Austria

geography: 30 km south of Vienna, between Wienerwald (foothill of the Alps) and Leithagebirge

climate: Continental, influenced by both warm pannonian and cold northern air streams

soil: limestone, gravel, brown earth

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