

2013 Bernreiter Gemischter Satz

Wien, Austria

In Vienna terroir is Schnitzel, fried mushrooms, sauerkraut, and live opera. And while Paris may have a little tourist vineyard (less than an acre) in Montmartre, Vienna is Europe's only legitimate appellation within a city, boasting over 1700 acres under vine. What began simply as tasting rooms on the outskirts of the city where the Viennese would go to sample and buy fresh wine for their homes, over time evolved into the cozy intersections of culture, food, and enjoying life in the moment they are today. A bough of pine above an entrance signifies an open Heuriger. Inside generous pours of proprietary wines wash down traditional food with the accompaniment of live music. During the summer they become festive picnics often held entirely outside with guests always leaving with at least a few bottles of their favorites. The specialty of Vienna is the white field blend "Gemischter Satz," or "mixed set." Historically vineyards were extremely small, so farmers discovered that by co-mingling up to twenty grape varieties in a single vineyard they could ensure that something would survive the vintage and guarantee a certain consistency from year to year. Today to be labeled as Gemischter Satz it is required that everything grows together, gets picked together, and is co-fermented together. Peter Bernreiter farms a handful of small prime vineyards on Bisamberg hill north of the Danube. Imported to the US for the first time in 2011, Peter's wines are mainly consumed at his smoky and energetic Heuriger where they cut through the vast world of fried pork and knödel.



NOTES & PAIRINGS

The field blend method of Gemischter Satz was common among peasant vineyards for practical reasons, but inadvertently it has led to a style of wine that best expresses Viennese terroir. Because each variety prefers different conditions, vintage to vintage the wines show a wide range of texture, fruit, and acidity imparted by multiple grapes at varied ripening stages. However because no one variety dominates, the wines are never so different from what the fan of Gemischter Satz would expect. Sourced from a single vineyard, the 2003 follows the strict regulations of the Wiener Gemischter Satz DAC newly created in 2013. It has plenty of acid, bright fruit, with just a kiss of sweetness. Traditional local pairings include Kümmelbraten (caraway pork belly roast), Faschierte Laibchen (fried minced meat patties), Fleischknödel (meat dumplings) and the classic Wiener Schnitzel.

ANALYTICS & PRONUNCIATION

PRODUCER: Bernreiter (Burn-righter)

APELLATION: Wien (Veen)

VINTAGE: 2013

GRAPE COMPOSITION: White field blend dominated by Grüner Veltliner, Weißburgunder, Grauburgunder, Chardonnay, and Riesling (Geh-mish-ter Sah-ts)

CLIMATE: Continental

SOILS: Sandy loess soil covering a chalky limestone

EXPOSURE: Southern

MACERATION & AGING: Co-fermented at controlled temperature in stainless steel

ALCOHOL: 12.1%

RESIDUAL SUGAR: 4.5 g/l

ACIDITY: 6.0 g/l

VINEYARDS

Located in the Northern part of Vienna's 21st District of Floridsdorf, this part of the city has remained somewhat rural because it is part of Vienna's green belt, the vision of a forward-thinking mayor roughly 100 years ago. The Danube, which bisects the city, creates a perfect microclimate for the grapes that grow on the renowned hill, Bisamberg. Rising nearly 600 feet above the river, the soils are comprised of sandy loess soil covering a chalky limestone base. Grüner Veltliner, Weißburgunder, Grauburgunder, Chardonnay, Riesling, Zweigelt, and Blauburgunder are all grown together in single parcels and tended by hand.

WINE MAKING

For decades the Bernreiter cellar has had just enough room to stack 12 barrels, lineup a few stainless steel tanks, hang hoses and store a press. The winery behind and beneath the busy Heuriger is simple and smart, but small. That is all changed in 2012. A large well insulated winery has been added to the cellar with big doors that open to the crushpad where grapes can be sorted, destemmed, pressed and pumped into tank. Some wines are fermented with native yeast others inoculated depending on the direction Peter has selected for the wine. There is no recipe and additions are used only when necessary.



To order or get more information call or fax +1 (650) 941-4699.

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