

WEINGUT  
NEUMEISTER

## Gemischter Satz 2017

**Gemischter Satz:** Is wine created from a unique Austrian tradition of planting different varieties in a single vineyard, then harvesting and vinifying them together.

**Varietals:** 20% Riesling, 20% Sämpling, 15% Goldburger, 15% Müller Thurgau, 10% Gewürztraminer, 10% Welschriesling, 10% Weißburgunder.

**Wine Region:** Vulkanland, Steiermark

**Climate:** A blend of Illyric and Pannonian Climate, lots of rain during the year (average 900 mm) with plenty of sun. Warm days - cool nights.

**Vineyards:** The steep vineyards are located around Straden, with the main locations being: Buchberg, Weissenberg and Steintal. Age of the vines: over 30 years old. We place special emphasis on viticulture close to nature, certified organic cultivation and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers.

**Soil:** Calcareous, sedimentary soil from the Tertiary mixed with alluvial gravel and partly volcanic soil.

**Vinification:** Maceration on skins up to 12 hours, spontaneous fermentation in stainless steel tanks, maturation on the fine yeast (sur lie) for 5 months. We use our gravity flow winery to avoid pumping and refrain from fining or other oenological interruption.

**Date of harvest:** 5<sup>th</sup> and 18<sup>th</sup> of September 2017

<b>Alcohol:</b>	12,0	%vol
<b>Acidity:</b>	5,7	g/l
<b>Residual sugar:</b>	2,1	g/l

**Tasting Notes:** Melon and pineapple; sage and roses; wild strawberries. Juicy – creamy palate; mandarins and green almond, pomegranate; nice balance and length.

**Available from:** March 2018

**Ripe to drink:** 2018 - 2020

**Food Pairing:** As an Aperitif, to seafood, vegetables, salads and poultry.

**Cases:** 6 x 0,75 l

**Total Production:** 10.000 bottles