

ZAHEL



Wiener Gemischter Satz DAC 2023

Our Wiener Gemischter Satz DAC is a true expression of Vienna's unique terroir, produced with grapes from three of the area's best wine growing regions—Nussberg, Oberlaa and Mauer. Comprised of six grape varieties, its crisp, balanced character make it an incredibly food-friendly wine, at home with a wide array of global cuisines.

Alcohol	12.0 % vol.
Residual Sugar	1.3 g/L
Acidity	6.2 g/L
Varietal(s)	Field blend of Grüner Veltliner, Riesling, Chardonnay, Pinot Blanc, Pinot Gris, Gewürztraminer
Origin	Vienna
Soil	Sandy loam on limestone, gravel und Loess
Harvest/grape handling	Hand harvest, 100% de-stemmed
Skin Contact	6 hours in the press
Fermentation	Spontaneous in stainless steel tanks
Aging	3-6 months in stainless steel tanks
Serving Temp.	8-10°C
Aging Potential	3-5 years
Tasting Notes	Light straw yellow color; fresh apricot and peach on the palette with notes of pineapple; well-integrated acidity with a refreshing finish
Food Pairing Suggestions	Perfect with classic Wiener Schnitzel, Backhendl or as a refreshing counterpoint to other fried dishes

