

ZAHEL

Großlage Nussberg Wiener Gemischter Satz 2022

To the north of Vienna's center, you'll find the Nussberg – a hill known for some of the city's finest and oldest vineyards, many featuring sweeping views of the Danube River and Viennese skyline. Nussberg's soil structure is stoniest of the area's wine growing regions, characterized by a weathered shell-limestone floor and sandy clay/loam terraces. This terroir lends the wine a minerality that compliments the field blend, based primarily on Burgundy varietals.



Alcohol	13 % vol.
Residual Sugar	11 g/L
Acidity	5.1 g/L
Varietal(s)	Chardonnay, Weißburgunder, Grauburgunder, Gewürztraminer
Origin	Großlage Nussberg
Soil	Flysch sandstone and limestone
Harvest/grape handling	Hand harvest, 100% destemmed
Skin Contact	18 hours
Fermentation	Spontaneous fermentation in 1200l Stockinger barrels
Aging	5 months on the lees
Serving Temp.	8-10°C
Aging Potential	5-10 years
Tasting Notes	Ripe, exotic aromas reminiscent of Burgundy; fruity and elegant on the palette with spicy notes, subtle minerality and a long finish
Food Pairing Suggestions	Shrimp and shellfish

