

WEINGUT
NEUMEISTER

Gemischter Satz 2014

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: Südoststeiermark, 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, the sustainable cultivation of our soils, and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers. Since 2013 we are in transition into certified organic farming.

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: 25th of September 2014

Alcohol:	12,0	%vol
Acidity:	6,3	g/l
Residual sugar:	1,1	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: February 2015

Ripe to drink: 2015 - 2017

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

Cases: 6 x 0,75 l

Total Production: 10.000 bottles