



Gemischter Satz 2015

Winery: The Diem family has been making wine since 1848 in the town of Obermarkersdorf in the northeastern part of the Weinviertel.

Winemaker: Gerald Diem

Varietals: 30% Frühroter Veltliner, 30% Grüner Veltliner, 30% Müller Thurgau and small amounts of Weissburgunder, Traminer and Gutedel.

All varietals are grown, harvested & vinified together. This is an old tradition throughout the Austrian wine regions, particularly for wineries with a Heuriger (Wine tavern).

Wine region: Weinviertel, Niederösterreich

Climate: Dry, with hot summer days and cool nights.

Vineyard: Single vineyard Breiten (vines are approximately 35 years old)
Organic, dry farming, selective hand harvesting

Soil: Clay on *Urgestein* primary rock, weathered soil, lacking humus

Vinification: 12-hours skin contact, two months on the fine yeast (Sur Lie) in steel tank, classical vinification with neutral yeast

Date of harvest: 23 September 2015

Alcohol content: 11,5% vol

Acidity: 5,7 g / l

Residual sugar: 1,0 g / l

Tasting notes: Fresh and fragrant with ripe pomaceous fruit balanced with crisp acidity, multi-faceted, hints of nuts and cinnamon on the finish

Best to drink: 2015 - 2018

Case size: 6 x 0,75 l