



KRAUT & RÜBEN GEMISCHTER SATZ NATURAL WINE 2019



INFORMATION

Alcohol: 12,5 Vol.-%

Residual sugar: 1,3 g/l Vega

Acidity: 5,5 g/l



AWARDS

Wein Guide Weiss 21 - 5 Glasses Vinaria 2020/21 "excellent" Gault&Millau 2022 - 17 Points



ORIGIN

Vienna/Bisamberg



TERROIR

Viennese sandstone with crystallin enclosers



STORAGE

Cool, best conditions under 12 °C



SERVIC

8° - 10°C



GRAPE VARIETIES

Cultivated as Gemischter Satz:

Grüner Veltliner, Weissburgunder, Riesling, Chardonnay,

Traminer, Roter Veltliner, Welschriesling, Silvaner and other varieties.



VINIFIKATION

The grapes are harvested by hand. Smooth procession with gravity, without pumping. Spontaneous mash fermentation, 8 weeks of skin contact, on the full lees until filling and just removed shortly before.

No fining, treatments or sterile filtration.





TASTING NOTES

Orange-golden colour, fine turbidity, multi-layered, complex wine with aromas of dried peach, junipers and a subtle note of lime blossom and buttermilk.



FOOD PAIRING

Suits with hefty cheese, creamy pasta- & risotto dishes, gratinated chicken breast or sliced meat.

