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2021 Hugl Gemischter Satz Weingut Hugl-Wimmer *Austrig – Weinviertel*

ABOUT THE WINERY

Weingut HuglWimmer is a family-run winery in Ketzelsdorf-Poysdorf, Austria. Owners Sylvia (née Wimmer) and Martin Hugl both grew up in family wineries, and in 2006, they combined their winemaking knowledge and agricultural educations to introduce their first vintage. In 2013, they combined their two estates to form Weingut HuglWimmer. Martin handles winemaking and quality control, while Sylvia is responsible for estate management, tastings, marketing and accounting. Martin & Sylvia's 30 hectares (74.13 acres) of vineyards are located within a 2 km radius around the town of Poysdorf on prime south- and south-west-facing hillsides. While vineyards are planted close to each other, the soils range from light and sandy to medium loam to deep-seated loess and loam. This soil diversity and favorable growing conditions help produce a broad range of grape varietals.

ABOUT THE WINE

In Vienna, the tradition of planting different and complementary grape varieties together in a vineyard – then harvesting and fermenting them together as well – has survived to the present day as **Gemischter Satz**. Thanks to the dynamic efforts of ambitious winegrowers, this traditional rarity has grown in stature and recognition to become the calling card of viticulture in Austria's capital city.

Gemischter Satz is very popular in Vienna's Heurigen (the Viennese term for wine taverns). Historically, Heurigen were simple places, where vineyard owners would open their doors during wine season to serve glasses of this year's wine and juices to guests. At most, a plate of cold meats and cheese could be served along with the delicious wine.

For the traditional wines of Wiener Gemischter Satz - the planting of different grape varieties together in one vineyard - a unique style profile has been developed; a style that reflects the wine's origin-typical aromas and flavors. The regulation for the Wiener Gemischter Satz DAC requires that at least three white quality wine varieties must be planted together in one vineyard that is listed in the Viennese vineyard register as Wiener Gemischter Satz. The highest portion of one grape variety must be no more than 50%; the third highest portion must be at least 10%. Wines without vineyard indication must be dry and without any prominent wood flavor. The Wiener Gemischter Satz DAC can be marketed with an indication of vineyard site also. Single vineyard wines do not necessarily have to correspond with the "dry" taste indication, and they cannot be released for sale prior to March 1st of the year following the harvest. Minimum alcohol % of 12.5%.

50% Grüner Veltliner, 40% Gelber Muskateller and 10% Riesling
25 years
Sustainable
Loess
Vinified in stainless steel tank; all grape varietals vinified together. Aged 4 months on fine lees.
Slightly filtered before bottling.
12/750ml
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