

"Gemischter Satz" has a long history in Austria. It is a field blend where different grape varieties are picked at the same time and vinified together:

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 years 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 flavours. 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 flavour. 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%.

Adds an enthusiastic Herbert Schilling, head of Vienna's Regional Wine Committee: “With the Wiener Gemischter Satz DAC, we’ve achieved a milestone in the consistent, years-long quality policy for wine growing in Vienna. The new regulations sharpen the origin profile of Wiener Gemischter Satz and, at the same time, reflect Vienna’s diversity in the glass.”



The wine displays a mix of green-spicy flavors mixed with muscat, white pepper on the palate.

Specifications	
Wine Type	White
Varietals	50% Grüner Veltliner, 40% Gelber Muskateller and 10% Riesling
Age of Vines	25 years old
Agricultural Practices	Sustainable
Soil type	Loess
Vinification	Vinified in stainless steel tank; all grape varieties are vinified together. Aged 4 months on the fine lees. Slightly filtered before bottling.
Production	500 (9-liter cases)
Pairings	Roasted chicken or Schnitzel.

Codes, Weights and Measures	
UPC	7 84585 02512 1

Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02512 8
Case Weight	38
Cases/Pallet	48
Layers/Pallet	12
ABV	12.50%
SRP	\$ 16.50 USD 750mL Bottle

Reviews and News

2021 Hugl Gemischter Satz - 87 PTS - BEST BUY - WE

2020 Hugl Gemischter Satz - 90 PTS BEST BUY - W&S

2020 Hugl Gemischter Satz - 89 PTS - WE

2019 Hugl Gemischter Satz - 89 PTS - WE

2019 Hugl Gemischter Satz - 2.5 STARS - WP