Am Berg 2023 Gemischter Satz Alte Reben

CountryAustriaRegionKamptalColor/StyleWhiteDestemmingCompleteFermentation VesselStainless SteelAdditional Fermentation NotesMaceration: 12 hours at 12 degrees C Fermentation duration: 18 daysAging VesselStainless SteelAging Duration (months)8 monthsFiltered?YesFining AgentsBentoniteYeast ProtocolNoAdditonal Maturation Details:8 monthsAdded SulfurYes, 90 mg/L20%Grüner Veltliener 20% Müller Thurgau 20%	WineWise Code	AAB-GEM23
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ABV13.3Acidity5.2pH3.48ClosureScrew-topAnnual Production2500 bottlesCertified VeganNoSoil TypesLoam, Loess, GravelElevation (meters)400Vine Age69Yields (hl/ha)40Farming PracticesSustainableHarvest MethodHand-harvested	Varieties	20%Grüner Veltliener 20% Müller Thurgau 20% Riesling 20% Grauer Burgunder 10% Frühroter Veltliner 10% Sämling
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Vine Age69Yields (hl/ha)40Farming PracticesSustainableHarvest MethodHand-harvested	Soil Types	Loam, Loess, Gravel
Yields (hl/ha) 40 Farming Practices Sustainable Harvest Method Hand-harvested	Elevation (meters)	400
Farming Practices Sustainable Harvest Method Hand-harvested	Vine Age	69
Harvest Method Hand-harvested	Yields (hl/ha)	40
	Farming Practices	Sustainable
Other Vineyard Details Southeast	Harvest Method	Hand-harvested
	Other Vineyard Details	Southeast

WineWise Notes:

Impossible to resist this primordial beauty, with its hauntingly mysterious nose. From Grubers' oldest vineyard planted 70 years ago to a field-blend of fifteen different varieties, it has all the depth and complexity that such an origin promises.



WineWise Notes on Producer:

Mittelberg is a scant three kilometers from Langenlois and, at 400 m. average elevation, somewhat higher. Yet there is quite a different atmosphere in this quiet village. Our new discovery belongs to the Gruber family (one of many so named here) which has been cultivating vines and other crops for many generations. The current one is represented by Michael, a reflective but ambitious man. The estate is in its tenth year of organic conversion. We were struck by the sheer brio and purity of the wines, many of which hail from vineyards familiar to us from the big guns of Langenlois. The estate stretches to 13 hectares, distributed between ten sites, with three distinct soil types (Urgestein, loess and loam). The price-quality relationship is exceptional, and we think we have a star here. They are one vintage away from organic certification!

Producer Notes:

This is the oldest vineyard in our vinary. The Gemischter Satz is a typical Austrian wine. It came about because there used to be only a few opportunities to practice plant protection, and so, thanks to the many different varieties in a vineyard, there was something to harvest even in bad years. A very complex wine that shows itself from a new side every year.

