



Wieninger, Wiener Riesling 2015

PRODUCER

Fritz Wieninger is considered a pioneer of the “New Vienna” wine movement, combining a sense of modernity and progress with the traditions of the region and of his family, who have been making wine for over 100 years.

“I try to use the numerous facets of my grape material,” Fritz says. “To be able to show the differences in site and vintage and to get the character of the vineyard into the bottle – this is my greatest challenge.”

VINEYARDS

This wine is a blend of Riesling grown in both Bisamberg and Nussberg. 25% of the grapes are sourced from Bisamberg, where the soil is sandy loess, and the remaining 75% is grown on the limestone chalky soils of Nussberg. This blend adds depth and complexity to the wine.

VINTAGE

2015 was a vintage which experienced spring hail and summer drought, but in spite of this, the grapes harvested were in line with the average for recent years. The sun shone during August and September, allowing the grapes to fully ripen and produce fruit-forward, pleasantly drinkable and fresh wines.

VINIFICATION

Once at the winery, maceration takes place for five hours and the grapes are gently pressed. Temperature controlled, cool fermentation takes place using indigenous yeasts in stainless steel tanks to preserve freshness and purity. The wine ages on fine lees for approximately three months in order to add roundness to the wine. No oak is used in the winemaking process and bottling takes place in January.

TASTING NOTES

The wine is fragrant, fresh and shows complexity. The palate is elegant, light and tasty with a vibrant acidic structure. The subtle spice and citrus freshness make this wine an ideal companion for classic Austrian cuisine.



VINTAGE INFORMATION

Vintage	2015
Region	Vienna
Grape Varieties	100% Riesling
Winemaker	Fritz Wieninger
Features	Certified Biodynamic, Sustainable, Vegan, Vegetarian
Closure	Stelvin
ABV	13.5%
Wine pH	3.2
Bottle Sizes	75cl