



Gemischter Satz 2008



Wine Description:

Our „Gemischter Satz“ spoils your palate with a pleasant freshness stemming from apple and citrus fruits notes. With its perfectly integrated acidity and juicy finish it's best enjoyed as an aperitif or along with your favourite meal.

Grape Variety:

Grüner Veltliner, Welschriesling, Weissburgunder, Früherer Veltliner, Zweigelt, Riesling, Pinot Noir, Müller Thurgau

Vinification:

The grapes were gathered in mid-October, measuring between 19° and 20° KMW (must weight scale of Klosterneuburg, the Austrian method of measuring the natural sugar content of the must, 1° KMW - 5° Oechsle). Our selective harvesting process is done by hand. A part of the grapes was fermented spontaneously in steel tanks.

Location and Climate:

Both, cool fresh air currents from the Danube and the thermal of the city have an unique influence on the Viennese Nussberg vineyards. Together with the heavy shell limestone soil they account for the

Wine year 2008:

2008 was an interesting yet challenging wine year. Starting off with regular weather until April, May was characterized by a heat wave and June affected by rain and hail. Only because of our outstanding and quality oriented vineyard work we were still able to bring in healthy and ripe grapes. We mainly focused on the intense care of our vines, the soil and it's beneficial organisms. Next to dainty foliage work, we made sure our vineyards received an intense chamomile tea treatment allowing them to thrive. Reducing our crop significantly we only picked the best grapes in order to achieve a typical vintage for each varietal. With fruitiness well balanced acidity and a carefully embedded alcohol content our red and our white wines promise enjoyment at highest stage. alcohol content our red and our white wines promise enjoyment at highest stage.

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