



# WIENER GEMISCHTER SATZ VIENNA'S HEART OF GOLD

Imagine yourself in the heart of any of the world's great capital cities. Then imagine walking for an hour or so and finding yourself in a first-class wine-growing region. Such a notion would be pure fantasy—unless the city were Vienna. Being the only capital with an entire wine-growing region within its city limits would alone merit attention, but Vienna's unique wine culture and traditions have also allowed it to preserve an enological treasure: a wine, writes **Alder Yarrow**, found nowhere else and that tastes like nothing else

**T**here have been many famous proclamations on vines and wines down the ages, and the ramifications of some are still very much with us, shaping our wine world today. Burgundians (or the Beaujolais, depending on your point of view) have Duke Philip the Bold to thank for the banishment of Gamay to the fields of Beaujolais in 1395, giving each region six centuries or so to focus its attention on its respective red grape. The Austrians, and the Viennese in particular, have the 18th-century radical tax reforms of Empress Maria Theresa and the decree of her son, Emperor Joseph II—allowing any producer to sell their own wine to the public—to thank for creating both the country's unique wine culture and Vienna's role within it.

The history of Viennese wine, at least for the past few centuries, cannot be understood apart from one of the city's most charming and distinctive cultural features: the *heuriger*. These wine taverns grew out of the ubiquitous agricultural unit that Austrians typically describe as *landwirtschaftlicher Mischbetrieb*, or "mixed farm." As recently as the mid-20th century, many families in the countryside still worked such farms, with their typical combination of livestock, cereal crops, vegetables, and wine grapes. Indeed, many of Austria's best-known wineries arose from such farms only over the

past 60 years, as postwar generations sold off livestock and increased vineyard holdings to focus exclusively on wine.

As in many places in the world with long histories of viticulture, tradition born of experimentation over centuries has determined the location of many of Austria's vineyards. The focus on site and soil rather than convenience means that many vineyards sit at some remove from the family farm or the nearest town. Not unlike Burgundy's crazy patchwork of vineyard ownership, many sites consist of juxtaposed blocks of plantings in which families own only a few rows or a few hectares. Such holdings are often a vestige of grants that followed the abolishment of feudalism in the 18th century (thank you, Empress Theresa).

Such communally situated vineyards often gave rise to equally communal wine facilities, and the tradition of the *kellergassen* or "cellar lanes." A *kellergasse* is a road, usually cut deep into a hillside, lined on either side by family wine cellars (*kellern*) and communal presshouses (*presshäusern*). These small buildings—often not so much buildings as caves and tunnels dug into the hillsides—are usually only big enough to hold a few barrels of wine and some small-scale winemaking equipment inside, while providing space for a couple of tables and chairs in front of their entrance.

Photography © Lois Lammerhuber, courtesy of the Austrian Wine Marketing Board



Early 20th-century photographs showing the harvest (center and right), the fetching of a sample during winter (left), and enjoyment of the new wine (top)

Modest though these small cellars may be, they continue to be a place of productive respite for many families, and have long been a way for small winemaking families to support themselves, ever since Empress Theresa's son Joseph II issued his *Josephinische Zirkularverordnung* decree removing state control over the sale of agricultural goods, including wine. Those with enough surplus wine have been able to sell their wine from cask to any and all paying drinkers under what has become the universal "wine for sale" sign in Austria: a set of fresh pine boughs.

Travelers and neighbors alike have known since the 18th century that beneath such greenery there will always be wine to drink, often accompanied by the other fresh products of a small farm. Such an establishment became known as a *buschenschank* (literally "posted bush"). Apparently, the greenery was also an unofficial but accepted declaration of tax-exempt status.

The concept of a *buschenschank* has expanded beyond the cellar lanes of Austria's wine country to wine taverns throughout the country, and under modern Austrian law, a *buschenschank* has a very specific commercial definition. It may sell only the wine produced by its owner on the premises, along with cold cuts, bread, cheese, and other unprepared foods.

Those establishments interested in serving prepared foods and full meals must instead do business as a *heuriger*, or quite literally, "this year's." If the *buschenschanks* began the tradition of cellar-door sales in Austria, the *heurigen*

perfected it, and perhaps nowhere so much as in Vienna, where literally hundreds of vintners sell their current vintages in tavern restaurants and wine gardens that often feature live music and a festive atmosphere.

The Viennese *heuriger* has rightfully become a prized cultural institution. More than just the vinous equivalent of a village pub, the *heuriger* represents both the literal and metaphorical intersection of city and farm. Run by a farmer and patronized by an urban populace, Vienna's *heurigen* have not only kept wine growing and winemaking alive in Vienna, they have saved it from extinction.

*Heurigen* allow Vienna's small vintners to sell their wines in a commercially viable way without incurring any of the heavy costs of a full-fledged winery—from bottles, to bottling lines, to shipping and all the legal and logistical costs of distribution. Without the *heuriger*, the vast majority of Vienna's producers could not survive.

But because they have not only survived but thrived, Vienna still plays host to an incredible patchwork of small vineyard sites, many of which contain a treasury of old vines and the raw materials that have made for the current renaissance in Viennese wine.

And what kind of wine have Viennese *buschenschanks* and *heurigen* most commonly been selling for centuries? The wine that was most expedient to make and most likely to turn out well: a white field blend representing many different grape varieties that, for want of a better term, everyone referred to as Gemischter Satz, or "mixed set."

Free from the pressures of the commercial wine marketplace, which have driven much of Austria toward making and bottling varietally labeled wines, the *heurigen* owners of Vienna have been relatively content to continue growing and making a unique blend of white grapes that the Viennese have been equally content to drink, and in so doing, they have preserved a jewel of the wine world.

### The mother of all field blends

Interplanting grape varieties represents a rather ingenious form of agricultural insurance. Whether discovered accidentally, as vines naturally mutated into different varieties in a single field, or cleverly constructed by some savvy, Stone Age vine husband, the practice of having many different grape varieties in a single vineyard was the dominant form of viticulture in many places in the world through the 19th century. With the exception of those few famous wine regions whose reputations have long hung on a single variety, most farmers, from Italy, to Spain, to France, simply grew a mix of grape varieties together, crushed the fruit together, too, and made wine from the result.

These field blends were the easiest way for a wine grower to ensure the highest likelihood of making a drinkable (and therefore saleable) wine each year. With a mix of early-ripening and late-ripening grapes, some more resistant to rain and wind and rot, when it came time to harvest, the grower would invariably have fruit that spanned the ripeness spectrum and that together would make a wine with good flavor and reasonable acidity.

Wine growers in Vienna have always had challenging growing conditions with which to contend. The winds from the southwest off the Pannonian plain are reliable enough that they dictated the alignment of the streets of Vienna's first district. These winds, along with the threat of hail, and spring frosts in the vineyards on the former floodplains, continue to pose challenges.

Vienna's varietal insurance policy has varied over the course of the past century, but the most diverse vineyards often included more than 20 different grape varieties. The most commonly planted grapes include Grüner Veltliner, Riesling, Traminer, Neuburger, Pinot Gris, and Pinot Blanc. Many vineyards also contain Rotgipfler, Zierfandler, Welschriesling, Sylvaner, Roter Veltliner, Yellow Muscat, and Chardonnay. Though they are less common, you can also still find vineyards with plantings of Müller-Thurgau, Sauvignon Blanc, Chasselas, and little-known grapes such as Grüner Sylvaner or Goldburger, which is a cross between Welschriesling and the even lesser-known Orangetraube. At least a few of the very oldest Gemischter Satz vineyards still contain the red varieties Zweigelt and St Laurent, suggesting a time when they may have been more commonly interplanted with white varieties.

Gemischter Satz derives some of its charm as a wine from the sheer diversity of character that can occur as a result of the specific combination of grape varieties that happen to be in the vineyard—and the soil characteristics of those vineyards, which can be just as varied.

### The terroir of a city

Vienna's hills have been almost continuously planted for millennia. Archeological evidence suggests plantings as early as the 5th century BC by the Celts and the Illyrians, and written records show that the Romans dubbed the city Vindobona in honor of its vinous potential after cultivating its hillsides in the 3rd century AD. Viticulture continued after the Romans left two centuries later, interrupted only by conflicts like the Magyar invasion in the late 9th century. In the 12th century, laws under the ruling house of Babenberg allowed the Viennese citizenry to purchase vineyards, and viticulture in and around the city flourished, with acreage under vine peaking, as in much of Austria, in the 16th century, only to be curbed significantly thereafter by the Turkish invasions.

After a slow recovery, Viennese viticulture flourished again, and by the early part of the 19th century, a Viennese wine called Nussberger was purportedly fetching the highest prices in the country. But just as things were going well, Austria, like the rest of Europe, was hit hard by phylloxera, and in the wake of its devastation, Viennese wine growing barely survived through the two world wars and the fall of the Habsburg monarchy.

The replanting of Vienna's vineyards after World War II owed much to the city's love of wine, as well as to the tireless efforts of producers and city administrators. To have kept hundreds of acres of prime real estate in the heart of the city free from development for the past six decades seems nothing short of a miracle.

Today, the majority of Vienna's vineyards spread like the folds of a western-leaning fan across the northern part of the city. They cascade down the hilly limestone remnants of ancient coral reefs that slope toward the floodplain of the Danube, which bisects this crenelated landscape as it runs north to south through the city. The majority (roughly 70 percent) of the city's 612ha (1,512 acres) of vineyards and almost all of the city's wineries are concentrated in the 19th and 21st of the city's 23 districts. Additional plantings are in the neighboring 17th and 18th districts, and two small but significant pockets of vineyards exist in the southerly 10th district and the southwesterly 23rd district (*see map, over*).

The 19th district's spiritual center can be found in the neighborhood of Grinzing, where it can seem like every fancy-looking house bears a plaque commemorating its ownership or occupation by Mozart, Beethoven, Schubert, Brahms, Freud, or Thomas Mann. Alternating with these upscale and well-kept residences are hundreds of *heurigen*, and further interstices are filled with either woodlands or grapevines. In the Grinzing and the neighboring Sievering areas of the district, apartments and luxury town homes are often bordered by or enclosed within sections of vineyard, making for a striking juxtaposition, especially only a kilometer or two from the thriving urban center.

If the Grinzing is the 19th district's spiritual home, then the Nussberg vineyard represents the agricultural epicenter of the district. The largest contiguous planting in the city, the Nussberg sprawls over a south-facing hillside that climbs

to nearly 1,000ft (300m) above the city before abutting the woods that ring the very tops of the hills surrounding it.

Geologically diverse, with dozens of soil types that surface at various places across the bumps and ridges of the rather steep hillside, the Nussberg's upper reaches generally feature sandy or gravelly clay soils that rather quickly transition to fossil-ridden chalk at varying depths. The lower parts of the hill have richer loess and clay, with some alluvial gravels mixed in, thanks to their proximity to the river. The western and southwestern parts of the 19th district transition to more sandy clay, quite rich in lime at many points.

Across the river, and to the north, lies the 21st district. For many centuries, this more industrial and suburban area was merely a collection of small villages that were quite separate from the bustling urbanity of Vienna, because of the river's natural barrier. While the 21st district's housing stock and soils are a bit less rich than those of the 19th, it hosts almost as many *heurigen*.

The 21st district's primary vineyard is the Bisamberg, which climbs up to a height of 1,150ft (350m) above the floodplain. Unlike the Nussberg, which tumbles down almost to the water's edge, the Bisamberg sits at a remove from the river. Consequently, its soils are poorer, with the core of the vineyard consisting of almost pure limestone, while the surrounding slopes transition to the same sandy soils on top of chalk found at the crest of the Nussberg, but with much less clay and gravel. Instead, pockets of chert and schist add interesting variations.

The city's remaining districts, especially the southerly 23rd district, tend to possess more nutrient-rich soils, due to the influence of the Danube, whose course has wandered over the centuries, depositing clays of varying depths throughout the area. The slopes in this area of the city tend to be shallower and warmer, two additional factors that characterize the entire area as the city's most fecund.

Embedded in a city of 1.7 million residents, the farmers of Vienna's vineyards have long focused on sustainability out of necessity. Almost all of the city's wine growing qualifies for classification under various sustainable certifications. Four of the largest producers are organic or biodynamic, and the city understandably keeps a tight rein on everyone's use of agricultural chemicals.

### The rebirth of Gemischter Satz

Until the late 20th century, the vast majority of Gemischter Satz was consumed from flagons filled from *heuriger* casks, and by all accounts its quality level was what you might expect from a tavern wine sold by volume. After the wars, this interest in volume rather than quality naturally resulted in the replanting of many vineyards in the city, sometimes eliminating low-yielding mixed vineyards in favor of varietal plantings using modern trellising and spacing. But even as some were ripping out the city's oldest vines, others were decrying the loss of this heritage.

Franz Mayer was among the few who realized what Vienna had to lose, if only because he was largely responsible for helping Vienna's vineyards recover after World War II.

Mayer, along with a few others, worked hard to preserve the tradition of Gemischter Satz vineyards and evangelize quality over quantity in the city's commercially produced wines through the 1960s and 1970s. While he might have been content to improve the quality of his own wines, his real success in promoting the tradition of Gemischter Satz can be measured by the hectare—in the number of Gemischter Satz vineyards today that have vines older than 50 years, as well as those carefully replanted with heritage cuttings in the subsequent decades.

Mayer's seemingly tireless promotion of Viennese wine began to find more willing ears among the next generation of commercial vintners eager to connect with the city's wine-growing heritage. Richard Zahel was one such disciple, and in 1994 he became the first producer to label a commercial wine as Wiener Gemischter Satz. While that wine went largely unremarked upon by the wider world, it represented the first ripple in a coming wave of change.

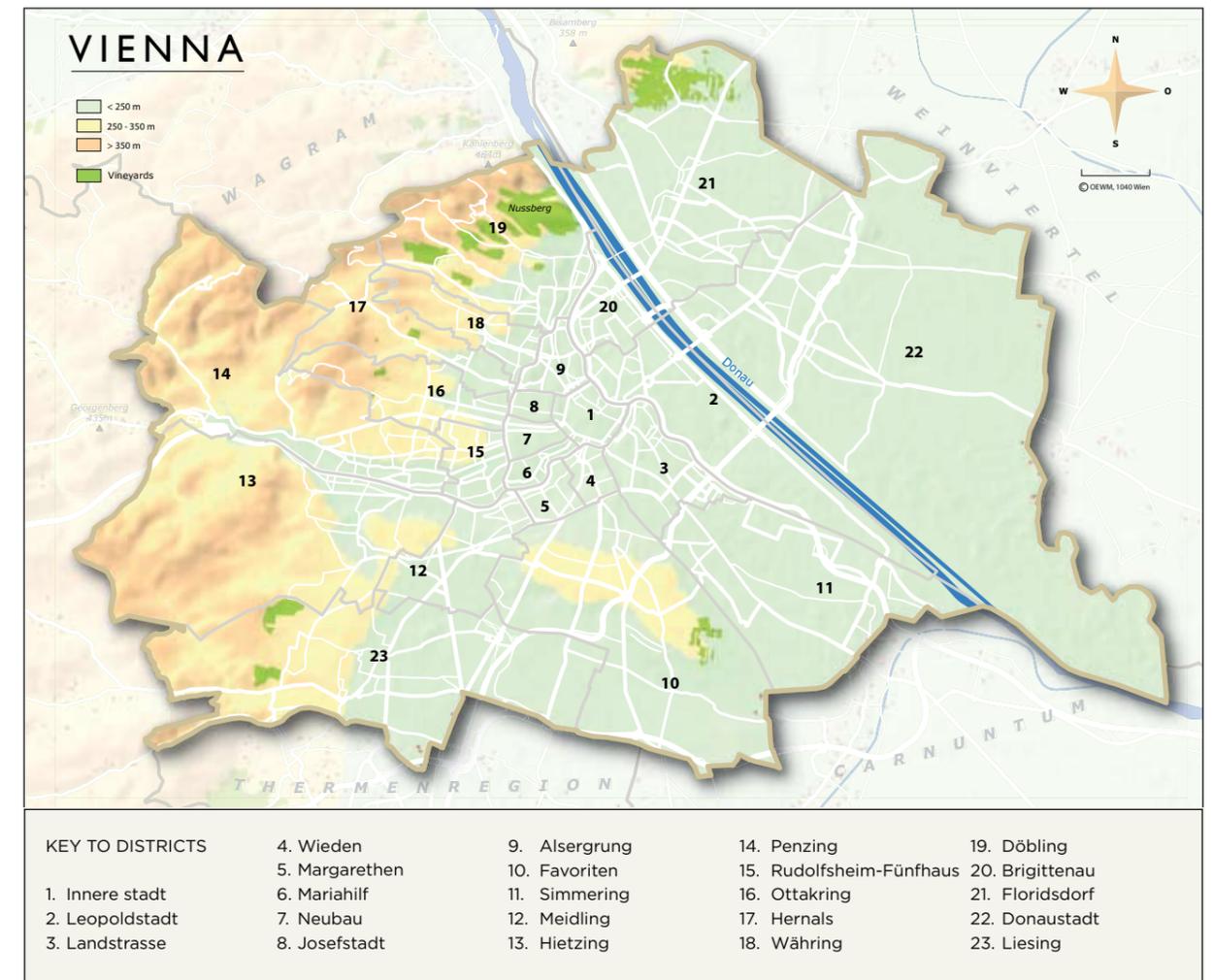
Mayer also found another interested party in the ambitious young Fritz Wieninger, who had recently taken over his family's vineyards in the Bisamberg. "I didn't really understand what he was talking about," remembers Wieninger of Mayer's urging that he focus on producing Gemischter Satz. "I kept telling him to give me a wine that would convince me, but he was focused on making lighter wines, and they didn't turn me into a believer."

Wieninger nonetheless tried his hand at producing Gemischter Satz blends in Mayer's style for the next couple of years, with results that he still didn't find convincing. But then in 1999, Wieninger bought his first vineyard across the river in the Nussberg. "It was gorgeous," he says, "and I wasn't sure what variety to replant with. Because I couldn't decide, I thought I should just make a Gemischter Satz that year and see what the vineyard was like."

The vintage proved to be a good one, with more botrytis than normal in the sweetest grape varieties. "I remember that the Welschriesling was okay," recalls Wieninger, "and the Grüner was very good, very creamy, and the Pinot Blanc was fantastic. Then after fermentation I tasted it, and I was amazed. I loved it, and I understood in that moment what those old guys like Mayer had been talking about. This was a special wine, and I wasn't sure what I had done to it. But of course," he smiles, "I didn't really do anything. The vineyard was there. It was old, and I just let it go. I just helped it turn into wine, and the wine opened my eyes."

The Wieninger 1999 Nussberg Alte Reben Gemischter Satz opened a lot of eyes. Made in a richer, riper style from low-yielding old vines, with just a touch of botrytis influence, the wine was placed in some of Vienna's restaurants. It was also, for the first time, sold outside the country. It helped the Wieninger brand gain entry into the USA, as well as into France, Spain, and the UK.

That was just one wine. Soon, however, there were others. Weingut Christ and Weingut Edlmoser joined in the commercial production of high-quality Gemischter Satz, and Weingut Cobenzl also began labeling its blend as Gemischter Satz.



Map courtesy of the Austrian Wine Marketing Board

Frustrated by the difficulties of selling these wines to a still relatively disinterested public, in 2006 these five producers banded together to form the Wien Wein ("Vienna Wine") group. "This was the beginning of our attempts to make Gemischter Satz more commercial," says Rainer Christ. "We wanted the restaurants and wholesalers and the public to take more notice of field blends." Wieninger adds, "Before then, there was only an organization to help the *heurigen*. We wanted to focus on the wine itself. We wanted to show the world what we can do. But we couldn't just tell the world that we grow 25 different grape varieties. Grüner Veltliner is all over Austria; Chardonnay and Riesling are everywhere in the world. But there was an easy answer for us, and that was to concentrate on the one wine that Vienna has always made."

Just as Wien Wein was getting organized, a young Austrian named Carlo Huber living in New York was casting about for a new career after 15 years as a marketing professional. Huber grew up in the 19th district and has memories of going to *heurigen* with his father and watching him drink spritzers of sparkling water and white wine. Huber's father had recently passed away without fulfilling his dream of opening a wine store in Connecticut when Huber

decided to leave the city and try something new. "I wanted to start fresh, and the first thing I thought of, because of my dad, was wine," says Huber. "I thought first about importing Austrian wine, but I knew that if I started importing Grüner Veltliner I'd be out of business in six months."

Huber jumped on a plane and headed to Vienna to see what was going on in his home country. "I got there and started tasting and delving into the history of the place that I never knew growing up," recalls Huber. He also started asking his Austrian friends whether they drank Viennese wines, and most of them seemed to know nothing about it.

Attracted to, rather than repelled by, its obscurity, Huber grabbed on to Gemischter Satz and decided to see what America thought of the wine. No doubt helped by his background in marketing, Huber conducted a rather unorthodox campaign to bring Gemischter Satz to the attention of the people he thought could make the most difference in the American market: sommeliers. "I decided to make it like some Trojan horse," he chuckles, "so I just started friending every sommelier I could find on Facebook and pitching them these wines. I was surprised that most of them wrote back." With converts like Aldo Sohm of Le

Bernardin and Paul Grieco of Terroir, Huber established placements at many top restaurants in New York, and the orders began to pour in.

Huber downplays his role in bringing Gemischter Satz to international attention, but at one point he was importing more Gemischter Satz into the USA than was being consumed in Vienna. In many ways, Huber believes that its popularity abroad was what finally helped Gemischter Satz gain the attention it deserved in Austria. "My countrymen are funny folk," he muses. "Did you know that Grüner Veltliner was much more popular in Germany for a time than it was in Austria?"

It has been only six years since the creation of Wien Wein, but now it's virtually impossible to find a restaurant in Vienna that does not have a Wiener Gemischter Satz on the menu, and the wine continues to appear on the top restaurant wine lists in America. In Vienna, vineyards that were once literally given away to anyone interested in working them are now selling for exorbitant prices, forcing some long-standing producers to find additional financing in order to expand their vineyard holdings. New vineyard development can be seen in all five of the main growing areas, and concerted efforts are being made to stock these new vineyards, as well as all replantings, with massal selections from the city's oldest and most diverse plots. Gemischter Satz's time has come.

#### The next stage

As well as raising its profile, the Wien Wein group has established standards for Gemischter Satz production in Vienna that were codified into law on April 1, 2011. In order for a wine to be labeled Wiener Gemischter Satz (it's worth noting that a few wines labeled as Gemischter Satz are produced outside Vienna), the wine must be a field blend produced and bottled in Vienna from vineyards planted with at least three grape varieties. One variety may not make up more than 50 percent of the blend, and the third-largest component must constitute at least 10 percent of the total.

The group has also attempted to establish some standardization around the styles of Gemischter Satz being produced. Wines labeled as "Classic" must be made from vineyards less than 25 years old, must have no more than 12.5% ABV, and must be vinified and aged only in stainless steel. These generally lower-priced wines tend to have only between three and five different grape varieties and are intended to represent the entry-level and higher-volume offerings in the category. All other wines labeled as Wiener Gemischter Satz should be from a single vineyard and bear the name of that vineyard on the label. At the winemaker's

discretion, they can be aged in oak casks (usually old and large) and may or may not bear designations such as "Reserve" or "Alte Reben" (old vines). These wines almost always contain six or more grape varieties and tend to be harvested riper, on occasion, resulting in a small amount of residual sugar in the wines. Philosophies about the inclusion of botrytized fruit vary from producer to producer.

All Gemischter Satz wines, from those designated Classic, to the more serious bottlings, share a wonderful layered complexity backed by bright acidity. Depending on the vineyard and the unique mix of varieties, the wine's flavor profile can range from floral to nutty to fruit flavors that include both stone fruit and exotic tropicals. The oldest and most varietally diverse vineyards, especially when aged in old oak, yield wines that shimmer with a Technicolor range of aromas and flavors that change constantly with time and air.

More so than many whites, Gemischter Satz wines seem unusually sensitive to temperature, becoming quite closed and even bitter when cold but opening beautifully

when they approach room temperature. While the wine's modern history provides for only a shallow library of older vintages, the wines from the mid- to late 1990s suggest that Gemischter Satz can age extremely well, adding savory and phenolic notes to its already complex fruit and minerality.

Some commentators suggest that varietal wines offer the clearest lens for the transmission of terroir. But Gemischter Satz offers

an interesting perspective on that question, with its absence of any clear varietal character yet a remarkably unique flavor profile. While the grape varieties in various blends can vary considerably, those wines with quite similar proportions of grapes show distinct differences across different vineyard sites, lending credence to the Viennese claim that in these wines you taste the place instead of the grape. Regardless of one's perspective on whether the dizzying blend of grape varieties in Gemischter Satz supplants or transmits terroir, it is hard to deny that these wines taste like nothing else on the planet.

Wiener Gemischter Satz certainly deserves attention for its transcendence of its many composite varieties and the aromatic fireworks that accompany this feat. But the true wonder of these wines rests in a single, salient truth that can be said about no other wine region in the world: Every single wine is good. While it may not be true forever, for now there is not a single commercial bottling bearing the name Wiener Gemischter Satz that does not deserve praise on its own merits. For now, these wines are as close to a sure bet as a wine lover can hope to find anywhere. ■

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Photography courtesy of (top) Faber / the Austrian Wine Marketing Board; (bottom) Weingut Fritz Wieninger

The presence of vines right in the heart of the city is testimony to its love of wine, while the cellars of ambitious producers reveal how seriously they intend to satisfy it

## A SELECTION OF PRODUCERS AND THEIR WINES

The number of Viennese wine producers is around 250. The vast majority of these producers and their wines are exclusively focused on *heuriger* sales, meaning that the wines are unlikely to make it into a bottle with a label on it. A dozen or so producers bottle their wines commercially and sell to Viennese restaurants but do not sell outside the city. Some of the better known include Hans Peter Goebel, Fuhrgassl-Huber, Feuerwehr-Wagner, Kroiss, and Werner. As Wiener Gemischter Satz gains more attention, some producers have begun to find importers overseas. Two such establishments that have recently begun exporting are long-standing producer Peter Bernreiter and the relatively new Lenikus label. Even so, most of what the wider world can taste of Gemischter Satz comes from the following eight producers.

### Weinbau Jutta Ambrositsch

At 28, graphic designer Jutta Ambrositsch had already found herself at a crossroads. Working in a career about which she wasn't passionate and stuck inside at a desk she despised, Ambrositsch went looking for a deeper connection with the world around her and found wine, as well as a willing mentor, in the form of Fritz Wieninger. The brightness of the spark that Viennese wine struck in this relatively shy young woman may best be measured by how, in just a few short years, she has managed to secure leases in some of Vienna's most historic vineyards and make exceptional wines from them. Ambrositsch learned her craft through volunteering for Wieninger for two years before he kindly sent her packing with both the firm suggestion that she needed to make her own wines and a lease on a portion of Wieninger's holdings in the Nussberg. Since her first vintage in 2002, Ambrositsch has been slowly acquiring some exceptional plots of Vienna's oldest, most diverse Gemischter Satz vineyards, including one in the Sommeregge vineyard, whose 65-year-old vines of more than 20 varieties have been a highly sought-after massal selection for replanting in the city. A dedicated vegan, Ambrositsch farms biodynamically and embraces a low-sulfur, minimalist winemaking regimen. All her wines are fermented and aged on the gross lees in stainless steel. Producing a mere 500 cases annually, Ambrositsch makes three Gemischter Satz wines, each a single-vineyard, old-vine bottling.



Jutta Ambrositsch, who offers three single-vineyard, old-vine bottlings

### 2012 Glockenturm Gemischter Satz

Pale gold, this wine smells of white flowers and lemon zest layered over poached pear. In the mouth, silky textured flavors of lemon zest, candied lemon peel, and wet stones have a brightness, thanks to excellent acidity, and a lightly sweet, floral complexion. Beautiful hints of pastry cream and exotic citrus fruits linger on the long finish. Sensuous and mysterious, this wine tastes off-dry. A blend of Grüner Veltliner, the more obscure Grüner Sylvaner, and Neuburger from the Glockenturm vineyard near Grinzing in the 19th district. 17

### 2011 Reserve Sommeregge Alte Reben Gemischter Satz (14% ABV)

Pale gold, this wine smells of poached pears, white flowers, and exotic citrus. In the mouth, layered flavors of pears, citrus, and floral notes shift and change, like a shimmering fabric of flavor whose warp and weft change color in different light. Melon, pear, exotic citrus, and honeysuckle all appear at some point, robed in a gorgeously silky texture that has an appealing weightlessness to it. Excellent acidity keeps the wine bright, and a faint sweetness makes the mouth water. A blend of 23 different grape varieties dominated by Neuburger, Traminer, and (unusually) Malvasia, from the Sommeregge vineyard in the Nussberg. The vines are all older than 65 years. A truly remarkable wine. 18.5/19

### 2011 Sieveringer Ringelspiel Gemischter Satz

Pale gold, this wine smells of wet chalkboard, chamomile, and white flowers touched with citrus zest. In the mouth, wonderfully delicate mineral flavors seem to have been dipped in elderflower and Meyer lemon juice. Gorgeous texture and wonderful lacy acidity give this wine a regal quality and a beautiful balance that is in evidence through the entirety of its long finish, along with notes of crushed herbs. Gorgeous and just faintly sweet. A blend of more than 20 grape varieties, this wine is dominated by the unusual variety Grüner Sylvaner and the infrequently planted Chasselas, along with Riesling, Grüner Veltliner, and Yellow Muscat from two vineyards near Sievering in the 19th district. The first, Reissern, is planted with some of the most obscure and forgotten grape varieties in Vienna and is the source of the Grüner Sylvaner. The second, the Neustifter, was planted in 1948, and its gnarled vines yield only the tiniest amount of fruit. 18

### Weingut Christ

The Christ family claims an unbroken 400-year history of winemaking in Austria. Its current scion is the dynamic and outspoken Rainer Christ who, when he came of age, took over from his father as the fifth generation tending the family's 9ha (22 acres) of vineyards on the Bisamberg in Vienna's 21st district. After assuming control, Christ oversaw the renovation of his family's *heuriger* and winery facility into a spectacular expression of modern Austrian architecture with the help of the local firm Raum Werk Stadt. Christ's inclinations toward modernity stop at the facade, however. The cellar work remains deliberately primitive—entirely gravity fed, eschewing fining and filtration, fermenting with ambient yeasts—and remains largely executed by Christ himself. Christ farms organically, and embraces some of the principles of biodynamics, in particular, synchronizing some of his actions with the appropriate phase of the moon. The estate produces a Classic Gemischter Satz made in stainless steel and an Alte Reben bottling from its oldest vines that is aged in large, old Slovenian oak casks.

### 2012 Gemischter Satz (12.5% ABV)

Palest gold, this wine smells of ripe apples, Asian pears, and white flowers. In the mouth, the wine has a wonderful citrus



Rainer Christ, the dynamic fifth-generation head of his old family firm

brightness, with excellent acidity. Layered on top of this lemon and grapefruit and Asian-pear flesh, however, is a smoky incense note and hints of flowering herbs. Wonderful balance and a resonant mineral undertone linger through the long finish, with high notes of citrus. A blend of Grüner Veltliner, Neuburger, Riesling, Pinot Blanc, Traminer, Sylvaner, Welschriesling, and Roter Veltliner. 17

### 2011 Gemischter Satz (12% ABV)

Pale greenish gold, this wine smells of green apples and white flowers. In the mouth, the wine has a beautiful texture, with lacy, delicate acidity. Bright flavors of star fruit, white flowers, and white peaches mix with the faintest sweetness, despite the wine being technically dry. The finish is suffused with lifted floral notes. A blend dominated by Grüner Veltliner, with significant portions of Pinot Blanc, Riesling, and Welschriesling, and tiny portions of many others, all grown on south-facing slopes. 17

### 2011 Bisamberg Alte Reben Gemischter Satz (13.5% ABV)

Pale gold, this wine smells of sweet white flowers and elderflower in particular, mixed with bergamot and other citrus oils. In the mouth, gorgeous layered flavors of exotic citrus, lavender honey, and tropical fruits slip across the palate in a silky robe. Fantastic acidity makes the flavors sparkle underneath the sweeter aromatics. It is hard to tell whether this wine has residual sugar or is just amazingly perfumed, though it hardly matters as you look for another gulp. The fruit comes from one of the oldest sections of the Bisamberg, sporting 70-year-old-plus vines that Christ dry-farms for tiny yields that require no green-harvest. A blend of Grüner Veltliner, Neuburger, Riesling, Pinot Blanc, Traminer, Sylvaner, Welschriesling, and Roter Veltliner. 18

### 2010 Alte Reben Gemischter Satz (13.5% ABV)

Light gold, this wine smells of sweet pastry cream and white peaches. In the mouth, flavors of white peach and sweet pink grapefruit mix with a gorgeously silky texture and white floral notes that linger through a long finish. The wine possesses a lovely acidity and deeper mineral undertone that is only interrupted by the faintest hint of alcoholic heat on the finish.

Made from one of the oldest vineyard blocks in Vienna, with an average vine age of almost 70 years, the wine is a blend of Grüner Veltliner, Neuburger, Riesling, Pinot Blanc, Traminer, Sylvaner, Welschriesling, and Roter Veltliner. 17

### 2009 Alte Reben Gemischter Satz (13.5% ABV)

Light gold, this wine smells of juicy pink grapefruit and white peaches. In the mouth, flavors of pink grapefruit, white peaches, and hints of sweet white flowers mix seamlessly with a granitic wet-stone quality. Juicy, pleasurable, and fantastically easy to drink, with a texture that makes you want to hold the wine in your mouth. Good acidity. Made from one of the oldest vineyard blocks in Vienna, with an average vine age of almost 70 years, the wine is a blend of Grüner Veltliner, Neuburger, Riesling, Pinot Blanc, Traminer, Sylvaner, Welschriesling, and Roter Veltliner. 18

### 2008 Gemischter Satz (11.5% ABV)

Palest, greenish gold, this wine smells of wet stones and unripe apples. In the mouth, green apple, wet stone, and wet bread flavors mix together amid a delicate acidity and silky texture. Quite quaffable, this wine is wonderfully balanced and tasty. A blend of grapes dominated by Grüner Veltliner, with significant portions of Pinot Blanc, Riesling, and Welschriesling, and tiny portions of many others. 17

### 2006 Alte Reben Gemischter Satz (13.5% ABV)

Light gold, this wine smells of honey and white peaches, with a faint hint of orange blossom water. In the mouth, smooth, seamless flavors of peach and orange blossoms mix with wet stones and have a brightness thanks to excellent acidity. There's a faint hint of heat on the finish, but that can hardly mar what is a beautiful wine. Made from one of the oldest vineyard blocks in Vienna, with an average vine age of almost 70 years, the wine is a blend of Grüner Veltliner, Neuburger, Riesling, Pinot Blanc, Traminer, Sylvaner, Welschriesling, and Roter Veltliner. 17

### Weingut Cobenzl

Taking its name from Count Johann Philipp Cobenzl, a noble in the Austro-Hungarian Empire who hailed from modern-day Slovenia, the Cobenzl winery perches high on the Latisberg, the hills on the western edge of Vienna's 19th district, one of the city's crown jewels. Owned by the municipality of Vienna since 1907 but largely ignored by the postwar governments, who understandably had more pressing issues than farming historical vineyards, the estate was revitalized in 1988, when the dynamic Thomas Podsednik was appointed to make something of this forgotten asset. Podsednik proceeded to establish what has become the largest and one of the most successful wineries in the city. Cobenzl farms slightly more than 80ha (200 acres) of certified organic vineyards in the Grinzing and Nussberg areas of the 19th district. The wines are made by cellar master Georg Koenigsbauer, who, along with Podsednik, has helped bring a very high level of quality to the estate's production despite its more commercial focus and (relatively) higher volumes. Nearly 60 percent of the production is sold and consumed in Vienna, where it understandably plays a role in most civic functions. Cobenzl produces a widely available Classic Gemischter Satz, as well as a single-vineyard bottling from the Nussberg named Senator.

### 2011 Classic Gemischter Satz (12.5% ABV)

Almost colorless, this wine smells of wet stones, white flowers, and mixed stone fruits, with hints of apple. In the mouth, the wine has a very pleasing faint floral sweetness, with flavors of apple, peach, and wet stones. Overall, the wine presents a nice harmony

of flavors made juicy by excellent acidity, resulting in an extremely pleasurable, gulpable wine. Despite the wine's faint aromatic sweetness, it is definitely dry, with only 2 grams of residual sugar. A blend of Grüner Veltliner, Pinot Blanc, Goldburger, and Welschriesling from 35-year-old vines grown in the Nussberg. **17**

#### 2011 Senator Gemischter Satz (13.5% ABV)

Palest gold, this wine smells of golden apples and raw, cooked quince. In the mouth, the wine is smooth and silky and suffused with an aromatic sweetness that carries flavors of peaches, golden apples, quince, and white flowers across the palate. Complex, with deep wet-stone minerality and a long finish. Despite presenting somewhat sweet on the palate, the wine is definitely dry. A blend of Grüner Veltliner, Pinot Blanc, Chardonnay, Neuburger, Zierfandler, and Traminer. **17**

#### 2010 Senator Gemischter Satz (13% ABV)

Pale gold, this wine smells of wet stones, chamomile, and cooked quince. In the mouth, bright and juicy flavors of wet stone, golden apple, quince, and white flowers mix in a pleasing, harmonious whole. Fantastic bright acidity lends a lemon zing to the juicy, even mouthwatering finish. Beautifully balanced and complex. A stunning wine. A blend of Grüner Veltliner, Pinot Blanc, Chardonnay, Neuburger, Zierfandler, and Traminer. **18**

#### 2008 Senator Gemischter Satz (13% ABV)

Light gold, this wine smells of white flowers, wet stones, peaches, and green apple. In the mouth, silky flavors of peaches and green apple mix with a beautiful stony minerality. Lemon-lime citrus notes emerge on the finish. A gorgeous wine, with a seamless quality that makes it exceptionally drinkable. A blend of Grüner Veltliner, Pinot Blanc, Chardonnay, Neuburger, Zierfandler, and Traminer. **18**

#### 2005 Senator Gemischter Satz (13.5% ABV)

Medium gold and showing some of its age in that color, this wine smells of peaches, honey, and dried orange peel. In the mouth, the wine has a fantastic brightness to it, with flavors of orange peel and hints of elderflower trickling over a bed of wet stones. The finish is exceptionally long and beautiful. Excellent acidity. A blend of Grüner Veltliner, Pinot Blanc, Chardonnay, Neuburger, Zierfandler, and Traminer. **17**

#### Weingut Edlmoser

*The Edlmoser family's boast of having made wine in the same spot in Vienna since 1347 is bolstered by its heuriger, in a winery building dating back to 1629 with the family's name on it. The Edlmoser estate is in Vienna's 23rd district, where a hill known as the Maurerberg hosts its 12ha (30 acres) of vineyards. Since 1998, the estate has been run by Michael Edlmoser, who worked as a winemaker in the Wachau and in California (at Ridge Vineyards) before returning home to run his family's estate, which is tucked up underneath the woods bordering the city. Edlmoser produces three Gemischter Satz wines: a Classic bottling and two single-vineyard bottlings, one from the Maurerberg and one from a vineyard called Dorflage. The wines are all fermented with ambient yeasts and bottled when they are finished, regardless of the residual sugar level, which can vary from year to year.*

#### 2011 Gemischter Satz (12.5% ABV)

Light yellow gold, this wine smells of green apple and white flowers, with hints of pastry cream and a touch of brewer's yeast. In the mouth, green apple and floral notes mix with wet stones and a light chalky tannic grip that emerges on the finish. Refreshing, crisp, and quite pleasurable. A blend of Grüner Veltliner, Pinot Blanc, and a small amount of Riesling. **15/16**

#### 2010 Maurerberg Gemischter Satz (13% ABV)

Light yellow gold, this wine smells wonderfully of lemon curd, pink grapefruit, and white flowers. In the mouth, a wet-stone character highlights flavors of pink grapefruit, white flowers, and hints of white peach. Excellent acidity brings a lemon juice quality bursting through the mouthwatering finish. Fantastic and quite different in character than wines from the northern part of the city. Made from a blend of Grüner Veltliner, Pinot Blanc, Riesling, Welschriesling, Zierfandler, Rotgipfler, Traminer, Muscat, and Sylvaner grown on the Maurerberg, a chalky hill in the city's 23rd district, far to the south. **18**

#### 2010 Gemischter Satz (12% ABV)

Light gold, this wine smells of honey, lemon juice, and bright wet chalkboard. In the mouth, flavors of honey, lemon curd, and freshly squeezed lemons have a juicy and fresh quality, thanks to super, bright acidity. Citrus flavors dominate the mouthwatering finish, especially ripe grapefruit. A blend of Grüner Veltliner, Pinot Blanc, and a small amount of Riesling. **17**

#### 2009 Dorflage Gemischter Satz (13.9% ABV)

Light greenish gold, this wine is a blend of Pinot Blanc, Riesling, Grüner Veltliner, and Sauvignon Blanc, but mostly what leaps out of the glass is the Sauvignon, with scents of gooseberry, star fruit layered over much fainter notes of white flowers and white peaches. In the mouth, the flavors seem a greater balance between the varieties, showing white peaches, lime, and star fruit, along with gooseberry and a crackling wet-stone minerality that is quite arresting. The finish is quite long and pleasurable. **18**

#### 2008 Dorflage Halbtrocken Gemischter Satz (14% ABV)

Light gold, this wine smells of dried apples, lemon curd, and pink grapefruit. In the mouth, flavors of pink grapefruit and dried apples mix with a hint of wet leaves and yeastiness. Complex, and seemingly just barely off-dry, with only a faint sweetness. A bit of heat creeps into the finish. **14**

#### 2008 Gemischter Satz (12.5% ABV)

Pale greenish gold, this wine smells of lemon grass, green apples, and rainwater. In the mouth, the wine has a bright lively quality to it, thanks to fantastic acidity and juicy flavors of green apple skin, lemon grass, guava, and wet stones. A grassy note emerges on the finish. The wine has the barest hint of sweetness to it but could hardly even be considered off-dry. A blend of Grüner Veltliner, Pinot Blanc, and a small amount of Riesling. **14**

#### Hajszan Neumann

*Tending bar in his brew pub one day, and talking with two elderly ladies who had been regular customers for years, Stefan Hajszan got the proverbial offer he could not refuse. These ladies owned a vineyard and were happy to give it to someone who would make wine from it rather than rip it out and put up a building. Growing up on his family's biodynamic farm south of Vienna prepared Hajszan to be able to leap at this chance without a second thought. From those first couple of hectares of Riesling, whose fruit Hajszan had to truck to the Wachau in order to make the 2003 vintage in his family's keller, Hajszan has expanded to farm 17ha (42 acres) and now owns and operates a buschenschank and restaurant out of a once-abandoned Champagne cellar in the heart of the Nussberg in Vienna's 19th district. Hajszan's Demeter-certified biodynamic winery and small farm occupies the site of an abandoned children's center that the city was all too happy to have him revitalize in exchange for a 99-year lease. In order to fund his ongoing development, Hajszan took on as a partner the prominent Viennese architect Heinz Neumann, whose surname joined Hajszan's on the bottle in 2011 and whose funds have*



Amid an abundant cover crop, Stefan Hajszan, Vienna's first fully biodynamic wine producer, sprays his vines with one of the regimen's special "teas"

*helped Hajszan buy more vineyards even as prices continue to rise. Hajszan was Vienna's first full practitioner of biodynamic viticulture, and his winemaking and farming regimens reflect his complete embrace of those principles. A small herd of sheep wanders freely behind his buschenschank, and representatives from the local Spanish riding school arrive periodically with truckloads of pedigreed manure. Hajszan produces two different Gemischter Satz bottlings: a wine of the Classic style, made in steel but with slightly higher alcohol levels, and a single-vineyard bottling from the Weissleiten vineyard that is aged for three months on the lees in old oak casks.*

#### 2010 Weissleiten Gemischter Satz (12.5% ABV)

Light gold, this wine smells of wet stones, white flowers, and freshly sliced bergamot. In the mouth, stony mineral notes mix with a gorgeous melange of exotic citrus: Meyer lemon, bergamot, Buddha's hand citron, and more. Electric acidity crackles through the wine and emphasizes its stonier qualities. Gorgeously balanced, with a wonderful silky texture. A blend of Grüner Veltliner, Pinot Blanc, Welschriesling, Neuburger, and Traminer, along with the unusual addition of red grapes Zweigelt and St Laurent, all grown on the Weissleiten, one of the sections of the Nussberg closest to the Danube. **18**

#### 2009 Weissleiten Gemischter Satz 1.5L (13% ABV)

Light yellow gold, this wine smells of wet stones and white flowers and white peaches. In the mouth, a crackling wet-stone quality gives the impression of the wine's flavors being delivered in a crystalline cascade onto the palate. Flavors of elderflower, white peaches, and wet chalkboard linger bright and distinct through a lovely, long finish. A blend of Grüner Veltliner, Pinot Blanc, Welschriesling, Neuburger, and Traminer, along with the unusual addition of red grapes Zweigelt and St Laurent, all grown on the Weissleiten, one of the sections of the Nussberg closest to the Danube. **18**

#### 2008 Hajszan Weissleiten Gemischter Satz 1.5L (12.5% ABV)

Light yellow gold, this wine has a nose of light petrol aromas filtered through bright lemon curd and dried pineapple. In the mouth, the wine positively bursts with zingy acidity that makes

flavors of lemon zest, other exotic citrus, and paraffin seem arc-welded to more savory notes of green olive, chamomile, and white flowers. The wine has a slightly saline quality that, along with the fantastic acidity, makes the mouth water as the wine finishes with deep notes of wet stone. Fantastic. A blend of Grüner Veltliner, Pinot Blanc, Welschriesling, Neuburger, and Traminer, along with the unusual addition of red grapes Zweigelt and St Laurent, all grown on the Weissleiten, one of the sections of the Nussberg closest to the Danube. **18.5/19**

#### Mayer am Pfarrplatz / Rotes Haus

*In 2006, after nearly 60 years under his steady hand, Franz Mayer sold his pioneering winery and its famous (having once been the home of Ludwig van Beethoven) heuriger on the Pfarrplatz to advertising executive Hans Schmid. Schmid fell in love with wine after making tiny amount from a small vineyard he acquired with a house in the 19th district and decided to become more deeply involved in the Vienna wine scene. He initially hired Fritz Wieninger as interim winemaker, eventually settling on Gerhard Lobner, while keeping Franz Mayer on as a consultant until his death in 2011. Lobner makes two distinct lines of Gemischter Satz. The two wines bottled under the Mayer am Pfarrplatz label—a Classic Gemischter Satz and a single-vineyard wine from the Nussberg—are made and aged solely in steel tanks. The winery's other Gemischter Satz wines are made and sold under the separate brand Rotes Haus, named for the red house that sits at the crest of the hill in the heart of the estate's Nussberg vineyard. The wines of Rotes Haus are made with the estate's oldest vines and native yeast ferments. They are often picked later and are aged in old oak vats that yield richer, more complex wines, especially in the reserve bottling. Between the two brands, the estate farms 61ha (150 acres), primarily in the 19th district's Nussberg vineyards.*

#### 2012 Mayer am Pfarrplatz Gemischter Satz (12.5% ABV)

Palest gold, this wine smells of white flowers and star fruit. In the mouth, crisp flavors of white flowers, Asian pears, and bright citrus mix with a nice underlying minerality. Bright notes of pink grapefruit and pith linger in the mouthwatering finish, electrified by excellent acidity. Light on its feet, this wine is deliciously

drinkable. Mostly made up of Grüner Veltliner, Pinot Blanc, and Riesling, the wine also contains smaller amounts of Rotgipfler and Zierfandler. **15/16**

**2011 Mayer am Pfarrplatz Nussberg Gemischter Satz (14.5% ABV)**

Essentially colorless, this wine smells of white flowers and hints of melon and litchi layered on top of wet-chalkboard stoniness. In the mouth, the wine has a wonderful smooth texture that delivers flavors of melon, pear, white flowers, and pink grapefruit in waves across the palate. Excellent, zingy acidity keeps the wine lively and mouthwatering through a long finish. A tiny hint of heat betrays the wine's alcohol level. Made from a blend of Grüner Veltliner, Riesling, Rotgipfler, and Zierfandler from the Nussberg. **17**

**2011 Rotes Haus Classic Nussberg Gemischter Satz (13% ABV)**

Palest gold, this wine smells of wet chalkboard and citrus zest. In the mouth, bright stony flavors of citrus zest, pink grapefruit, and white flowers mix in a crisp and zesty package that has a nice silky texture, albeit with a narrower flavor profile. A blend of Pinot Blanc, Pinot Gris, Chardonnay, Neuburger, and Traminer from the Nussberg. **15/16**

**2010 Rotes Haus Gemischter Satz (12.5% ABV)**

Pale gold, this wine smells of peach, lemon zest, and the tangy bitterness of pomelo. In the mouth, flavors of tangerine, pink grapefruit, and golden apple mix with stony mineral notes. Fantastic acidity and lovely texture makes for a juicy mouthful. A blend of Pinot Blanc, Pinot Gris, Chardonnay, and Traminer grown in the Nussberg. **17**

**2010 Rotes Haus Reserve Gemischter Satz (13.5% ABV)**

Light greenish gold, this wine smells of cold cream, pink grapefruit, and unripe peaches. In the mouth, pink grapefruit and quince flavors mix with herbal notes and a wet-stone quality. Notes of juicy grapefruit and grapefruit pith emerge with notes of wet stones in the finish. Bright and fresh, this wine has excellent acidity and a nice balance. A blend of Pinot Blanc, Pinot Gris, Chardonnay, Neuburger, and Traminer grown in the Nussberg. **17**

**2008 Rotes Haus Gemischter Satz (12% ABV)**

A medium yellow gold, this wine has a hint of petrol that underlies gorgeous peachy and floral aromas that are quite unique. In the mouth, the wine has an incredible softness and a weightless, effortless quality that is quite mysterious. Flavors of white flowers, peach, and clover honey mix with a hint of stoniness, and all hover in a fluffy cloud above the palate. Remarkably balanced with a light to moderate sweetness, thanks to the presence of some botrytized fruit in the mix here. This blend of Pinot Blanc, Pinot Gris, Chardonnay, Neuburger, and Traminer comes from the very highest point on the Nussberg, a steep northeast-facing slope. Aging incredibly well, this wine is a small bit of treasure in the glass. **18.5/19**

**2008 Rotes Haus Classic Nussberg Gemischter Satz (12.5% ABV)**

Light greenish gold, this wine smells of pear and pineapple. In the mouth, lightly spicy pineapple and pear flavors mix with a stony minerality. Bright with juicy acidity, this wine is a pleasure to drink. A blend of Pinot Blanc, Pinot Gris, Chardonnay, and Traminer grown in the Nussberg. **15/16**

**2007 Rotes Haus Nussberg Reserve Gemischter Satz (13.5% ABV)**

Light yellow gold, this wine smells of parchment, lemon zest and wet stones. In the mouth, this wine has a bright, juicy lemon zest and yellow grapefruit quality, with a wonderful underlying

minerality. Notes of pear join lemon grass in the moderate finish. A blend of Pinot Blanc, Pinot Gris, Chardonnay, Neuburger, and Traminer grown in the Nussberg. **17**

**Weingut Fritz Wieninger**

*As an energetic 21-year-old, Fritz Wieninger returned from a year abroad making wine after university to take over his family's winery from his mother, a pioneering fourth-generation female winemaker who was one of the first women to earn a winemaking degree at Austria's prestigious Klosterneuberg Institute of Science and Technology. Through the young Wieninger's ambitious efforts, the estate dramatically increased both the quality and visibility of its wines locally and abroad, and after the 1999 vintage, Wieninger placed a particular emphasis on Gemischter Satz. The Wieninger's heuriger and winery (newly reconstructed in 2013) are located in the Bisamberg region of the 21st district, where the majority of the family's 50ha (125 acres) are located. Wieninger has recently embraced biodynamics, thanks largely to the influence of Stephen Hajszan, and the estate's production was fully certified starting in 2011. Wieninger makes three Gemischter Satz blends: a Classic style, a single-vineyard bottling from the upper part of the Nussberg, and another from the Rosengartl, a small vineyard at the base of the hill, closest to the city center. Occasionally, when the vintage conditions allow, Wieninger produces botrytized versions of Gemischter Satz under the Beerenauslese and Trockenbeerenauslese designations. His mother still manages the vineyard crew.*

**2010 Nussberg Alte Reben Gemischter Satz (13.5% ABV)**

Light gold, this wine smells of lemon curd, candle wax, elderflower, and exotic citrus oils. In the mouth, bright Meyer lemon and citrus-oil flavors mix with a deep chalky quality and floral notes, all electrified by fantastic acidity. A gorgeous silky texture carries the wine across the palate, as notes of peach and dried mango linger in the long finish. Distinctive and characterful. Made from a blend of Pinot Blanc, Neuburger, Welschriesling, Grüner Veltliner, Sylvaner, Zierfandler, Rotgipfler, Traminer, and Riesling in the Nussberg, with an average vine age of 50 years or more. **18**

**2011 Rosengartl Alte Reben Gemischter Satz (14% ABV)**

Bright yellow gold, this wine smells of exotic citrus, melon, and sarsaparilla. In the mouth, the wine has a fantastic spicy quality, with flavors of melon, Asian pear, and candied citrus layered over a waxy minerality that has a lightly tannic quality to it. Excellent acidity and the wine's spicy quality linger in the finish with a note of quince paste. Exotic and delicious, with fantastic length. Made from a blend of Grüner Veltliner, Neuburger, Pinot Blanc, Riesling, and Traminer grown in the Nussberg with an average vine age of more than 60 years. **18**

**2011 Gemischter Satz (12% ABV)**

Pale greenish gold, this wine smells of white peaches, orange peel, and white flowers. In the mouth, bright orange blossom and white-peach flavors run with a cool stream of bright acidity. Juicy orange blossom and other white flowers linger in the finish. This "classic style" wine represents the winery's entry-level bottling and contains some purchased fruit from neighboring plots. **17**

**2008 Rosengartl Alte Reben Gemischter Satz (13.5% ABV)**

Light gold, this wine is amazingly aromatic, with a perfume of peaches, ripe tangerines, and pink grapefruit that wafts alluringly out of the glass. In the mouth, incredibly bright flavors of pink grapefruit and juicy tangerine zest are electrified by fantastic acidity. Layers of complexity include deep mineral tones and notes of savory crushed herbs that emerge on the finish. Of a



Fritz Wieninger, a leading light in the renaissance of Gemischter Satz

gorgeous texture, this wine sails smoothly for a long time in the mouth. Made from a blend of Grüner Veltliner, Neuburger, Pinot Blanc, Riesling, and Traminer grown in the Nussberg with an average vine age of more than 60 years. **18.5/19**

**2002 Nussberg Alte Reben Gemischter Satz (13.5% ABV)**

Light yellow gold in the glass, this wine smells of honey, exotic wood oils, and candied orange peel. In the mouth, flavors of orange peel and other exotic citrus notes take on a marmalade character made bright with excellent acidity. Supple on the palate, the wine is still quite mouthwatering at ten years of age. Some of this wine's complexity comes from botrytized fruit that couldn't be completely sorted out. Made from a blend of Pinot Blanc, Neuburger, Welschriesling, Grüner Veltliner, Sylvaner, Zierfandler, Rotgipfler, Traminer, and Riesling in the Nussberg, with an average vine age of 50 years or more. **17**

**1999 Nussberg Trockenbeerenauslese Gemischter Satz (6.5% ABV)**

Light amber, this wine smells of angostura bitters and candied orange peel. In the mouth, the wine offers flavors of intensely sweet orange blossoms and orange peel layered over flavors of bitters, caramel, and cane syrup. The wine doesn't have the level of acidity that would fully support this sweetness, leaving the overall impression somewhat syrupy, but there is enough acidity to keep things bright enough. A blend of Pinot Blanc, Neuburger, Welschriesling, Traminer, and a tiny bit of Riesling. **17**

**Zahel**

*Some people have been known to refer to Richard Zahel as "Mr Gemischter Satz," thanks to his pioneering 1994 vintage. Since then, Zahel has continued to produce top-quality wines from his estate in the 23rd district in southern Vienna, just as his family has done for the previous four generations. The estate began with a mere 0.5ha (1.2 acres) of vines near the end of the 19th century and has expanded since the end of World War II to encompass 23ha (57 acres) and gaining distinction as the only winery with plantings in every one of Vienna's wine-growing districts, including the sparsely planted 16th and 17th. Recently, Zahel's nephew, Alexander Skoff, has joined the estate and has taken over many of the responsibilities in the cellar, as*

*well as revitalizing the company's marketing and publicity. The estate produces three Gemischter Satz wines: a reserve and a single-vineyard wine from the Nussberg, and a standard Gemischter Satz made from several vineyard sites. Seemingly not content to have been the first winery to use Wiener Gemischter Satz on a commercial label, in 2007 Zahel began producing the first Gemischter Satz Sekt sparkling wine.*

**2011 Gemischter Satz (13.5% ABV)**

Almost colorless, with a hint of green, this wine smells of green apple, star fruit, and white flowers. In the mouth, bright juicy star-fruit flavors take on a candied green-apple quality, with a nice underlying wet-stone minerality. The wine has a lovely texture, and a nice zippy quality, thanks to the acidity. A slightly simpler blend than usual in terms of the grape varieties, with Grüner Veltliner, Riesling, and Chardonnay. **15/16**

**2011 Nussberg Halbtrocken Gemischter Satz (13% ABV)**

Light gold, this wine smells of sweet apples and sweet white flowers. In the mouth, juicy and bright green-apple flavors mix with white flowers and clover honey. The wine possesses a sexy, satin texture and remarkable length, carrying floral and lightly sweet flavors through an exceptional finish. Wonderfully balanced and bright. A blend of Pinot Gris, Chardonnay, Pinot Blanc, and Traminer from the Nussberg. **18**

**2009 Grand Reserve Nussberg Halbtrocken Gemischter Satz (13.5% ABV)**

Light gold, this wine smells of white peaches, ripe mango, and mysterious blend of other tropical fruits. In the mouth, flavors of star fruit, peaches, and orange-blossom water have a neon brightness, thanks to electric acidity levels. Deeper layers of complexity are layered over the fruit in this wine, thanks to a faint tannic quality that may come from the 12 months the wine spent on its lees in tank, as well as an underlying minerality. Impeccably balanced, this is an extraordinary wine, with very little trace of sweetness, despite its labeling as halbtrocken. A blend of Grüner Veltliner, Riesling, Neuburger, Chardonnay, Pinot Gris, Traminer, Rotgipfler, Zierfandler, and Pinot Blanc from a section of the Nussberg that offers shallow sandy clay soils over fossil-ridden limestone. The average vine age is 60 years old, and the wine has 6.5 g/l residual sugar. **18.5/19**

**2007 Grand Reserve Nussberg Gemischter Satz (13.5% ABV)**

Light yellow gold, this wine has a somewhat nutty character, also smelling of lemon curd, a hint of paraffin, and wet stones. In the mouth, flavors of lemon curd, mandarin oranges in syrup, dark honey, and white flowers swirl amid a faintly tannic structure. gorgeously silky, the wine has fantastic acidity that brightens the mouth and leaves you wanting more. This outstanding blend of Traminer, Riesling, Neuburger, Rotgipfler, Zierfandler, and Grüner Veltliner comes from the oldest vines from several separate plots within the Nussberg and includes some late-harvested grapes. The average vine age is believed to be around 60 years old. **18**

**1994 Grand Reserve Gemischter Satz 3L**

Medium greenish gold and showing none of its 18 years of age at least in color, this wine smells of dried peaches and orange peel. In the mouth, the wine has a waxy quality with flavors of lemon curd, pink grapefruit, and cold cream, all still bright with fantastic acidity. The wine's texture is among its most appealing traits, sitting silky and smooth on the palate but without weight. This blend of Goldburger, Riesling, Chardonnay, Grüner Veltliner, and Traminer was, the winery believes, the very first bottling to be labeled Wiener Gemischter Satz. No alcohol level stated. **18.5/19**