



WELSCHRIESLING, WEISSBURGUNDER, GRÜNER VELTLINER, GELBER MUSKATELLER FROM OUR VINEYARD - SOUTHERN BURGENLAND- ARE HARVESTED AND FERMENTED TOGETHER. THE SLOW FERMENTATION PROVIDES A BUTTERY, VELVETY, FRESH AND SPICY FLAVOUR.

What happens in the vineyards of Eisenberg is complete chaos. The Welschriesling blends in with the Sauvignon, the Muskatteller barges in between.

The Weissburgunder tries to keep its composure but the Grüne Veltliner enchants it so much that it can't keep itself from joining the colourful mix. You could also call it multi-cultural.

The "Gemischte Satz" is a traditional white wine from southern Burgenland. The different grapes are harvested and processed at the same time. This is the reason for its versatile and complex taste on the palate. The Welschriesling provides freshness while the Sauvignon blanc provides exotic hints to the wine. The Muskatteller grapes add some spice, Weißburgunder and Grüner Veltliner add a buttery richness to the flavour.

After 12h of maceration of the mash the hand selected grapes are fermented in a stainless steel tank to keep the freshness in the wine.

The Gemischte Satz is ideal to be served with fish, white meat, dishes with pasta and smoked meat.

ANALYTICAL DATA:

Type of wine/Grape variety:	35% Welschriesling, 35% Grüner Veltliner, Weissburgunder, Chardonnay and Muskatteller
Type of soil:	slate and clay soil
Selection/Harvest:	hand selected
Barrels:	stainless steel tank and wooden barrels
Drinking temperatura:	9-11 degrees
Ageing potential:	2022

AWARDS:

- **Falstaff 98 points**
- **A la carte 90 points**