

Hugl Gemischter Satz
Hugl-Wimmer
Austria - Weinviertel

"Gemischter Satz" has a long history in Austria. It is a field blend where different grape varieties are picked at the same time and vinified together:

In Vienna, the tradition of planting different and complementary grape varieties together in a vineyard – then harvesting and fermenting them together as well – has survived to the present day as Gemischter Satz. Thanks to the dynamic efforts of ambitious winegrowers, this traditional rarity has grown in stature and recognition to become the calling card of viticulture in Austria's capital city.

Gemischter Satz is very popular in Vienna's Heurigen (the Viennese term for wine taverns). Historically, Heurigen were simple places, where vineyard owners would open their doors during wine season to serve glasses of this year's wine and juices to guests. At most, a plate of cold meats and cheese could be served along with the delicious wine.

For the traditional wines of Wiener Gemischter Satz - the planting of different grape varieties together in one vineyard - a unique style profile has been developed; a style that reflects the wine's origin-typical aromas and flavours. The regulation for the Wiener Gemischter Satz DAC requires that at least three white quality wine varieties must be planted together in one vineyard that is listed in the Viennese vineyard register as Wiener Gemischter Satz. The highest portion of one grape variety must be no more than 50%; the third highest portion must be at least 10%. Wines without vineyard indication must be dry and without any prominent wood flavour. The Wiener Gemischter Satz DAC can be marketed with an indication of vineyard site also. Single vineyard wines do not necessarily have to correspond with the "dry" taste indication, and they cannot be released for sale prior to March 1st of the year following the harvest. Minimum alcohol % of 12.5%.

Adds an enthusiastic Herbert Schilling, head of Vienna's Regional Wine Committee: "With the Wiener Gemischter Satz DAC, we've achieved a milestone in the consistent, years-long quality policy for wine growing in Vienna. The new regulations sharpen the origin profile of Wiener Gemischter Satz and, at the same time, reflect Vienna's diversity in the glass."

The wine displays a mix of green-spicy flavors mixed with muscat, white pepper on the palate.



Specifications

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| Wine Type | White |
| Varietals | 50% Grüner Veltliner, 40% Gelber Muskateller and 10% Riesling |
| Age of Vines | 25 years old |
| Agricultural Practices | Sustainable |
| Soil type | Loess |
| Vinification | Vinified in stainless steel tank; all grape varieties are vinified together. Aged 4 months on the fine lees. Slightly filtered before bottling. |
| Production | 500 (9-liter cases) |
| Pairings | Roasted chicken or Schnitzel. |

Codes, Weights and Measures

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| UPC | 7 84585 02512 1 |
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| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02512 8 |
| Case Weight | 38 |
| Cases/Pallet | 48 |
| Layers/Pallet | 12 |
| SRP | \$ 15.99 USD 750mL Bottle |

Reviews and News

2021 Hugl Gemischter Satz - 87 PTS - BEST BUY - WE

2020 Hugl Gemischter Satz - 90 PTS BEST BUY - W&S

2020 Hugl Gemischter Satz - 89 PTS - WE

2019 Hugl Gemischter Satz - 89 PTS - WE

2019 Hugl Gemischter Satz - 2.5 STARS - WP