

WEINGUT

LETH

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Felser Gemischter Satz, Klassik 2020

Country of origin: Austria

Growing area: Wagram

Village: Fels am Wagram



SUSTAINABLE
AUSTRIA



Appellation: several old parcels planted with a mix of varieties on the terraced hillside of Fels village.

Type of soil: Loess, partly sandy gravel soil on terraces between 200 and 300 m altitude.

Viticulture: Our goal is sustainable viticulture! We do not use herbicides since 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. This small vineyard parcels we took over a couple of years ago, planted in the early 1950's in traditional way with an array of different varieties. All of them harvested at same time and vinified together supply this incomparable style of wine, unique nowadays, because mono-varietal wines are the standard.

Winemaking: We use only healthy grapes without any Botrytis. After destemming and skin contact for around 4 hours, pressing is done by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation with only natural yeast in temperature controlled stainless steel tanks. After 5-6 weeks racked into large, neutral acacia barrels with fine lees to obtain a more complex and developed wine style. Available from March.

Analysis: Alcohol 12.5% vol. res. sugar 2.1 g/l acidity 6.8 g/l

Tasting notes: Subtle apple and pear mix with spicy hints, a touch of nutmeg. Complex on the palate, but always elegant and full of finesse, whets the appetite for every sip. Versatile wine at the table that serves flavors of the food instead of overpowering.

Ageing potential: Enjoy fresh or a little developed, best within about 5 years.