



PRODUCER PROFILE

Estate owned by: Fritz Wieninger
Winemaker: Fritz Wieninger
Total acreage under vine: 129
Estate founded: 1905
Winery production: 300,000 Bottles
Region: Vienna
Country: Austria

Wiener Trilogie 2015

WINE DESCRIPTION

Fritz Wieninger is the leading wine producer in the city of Vienna and is a champion of Gemischter Satz (Geh-mish-ter Sah-ts), a traditional field blend popular in Austria's heurigen (wine taverns). Fritz was early to focus on quality and helped to establish the Wiener Gemischter Satz DAC. He is a member of Österreichische Traditionsweingüter and respekt-BIODYN.

Most of Vienna's vineyards are in the 19th and 21st of the city's 23 districts on opposite sides of the Danube river. The Bisamberg area sits in the 21st district and is the source of many of Fritz's wines as well as the home to his family's heurige. On the opposite side of the Danube lies the Nußberg, an impressive hill that soars above downtown Vienna.

Wiener Trilogie comes exclusively from the Bisamberg and is a blend of Zweigelt, Cabernet Sauvignon, and Merlot. The three varieties are vinified separately in large wooden casks or stainless-steel tanks before aging in up to 20% new French barriques for 20 months before blending and bottling.

TASTING NOTES

Wiener Trilogie is one of Fritz Wieninger's most popular wines in Austria thanks to its soft, fruity, and easy-to-enjoy style. This wine shows red berry aromas on the nose accompanied by notes of spice and earth from Zweigelt. Cabernet Sauvignon and Merlot fill out the palate and provide structure and acidity making it an ideal companion for the table.

FOOD PAIRING

Zweigelt is Austria's most-planted red grape variety and is favored for its soft and fruity character, making it easy to enjoy and versatile at the table. Its fresh and bright profile allows Zweigelt to cut the richness of traditional Hungarian goulash or complement the flavor of roasted game birds or earthy chanterelle mushrooms.

VINEYARD & PRODUCTION INFO

Soil composition:	Sand, loess, chalk-rich shell, limestone
Year vineyard planted:	1978-2005
Harvest time:	October
First vintage of this wine:	2001
Bottles produced of this wine:	52,000

WINEMAKING & AGING

Varietal composition:	70% Zweigelt, 15% Cabernet Sauvignon, 15% Merlot
Fermentation container:	Stainless Steel
Fining agent:	Vegan
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	18 months

ANALYTICAL DATA

Alcohol:	13.6 %
Residual sugar:	1.0 g/L
Acidity:	5.5 g/L
Total SO ₂ :	44.0 mg/L