

2019 Andert G'Mischerter Sotz

Neusiedlersee, Austria

Just a few hundred meters from the Hungarian border and just East of lake Neusiedl, lies the small town of Pamhagen. Brothers Erich and Michael Andert have been Demeter Certified since 2003 and their whole property is buzzing with life. Nearly everything on the property seems edible. Walking around the vineyard you can find large glass jars of fermenting vegetables or open a random door by a shed and find meats smoking and curing. Herbs of all sorts (Michael is a certified herb educator) hang from the rafters and there are countless tinctures littering the cellar floor. Erich and Michael are also consummate hosts. The dinner salad from exclusively from their cover crops, local pumpkin seed oil for dressing, and every following dish comes with simple preparation done to perfection. There's an attention to detail, not overworked or made too complicated, and always with the best ingredients. The joy of sharing a table with them is the same as sharing a bottle of wine. Upon our last visit they were gearing up to host children from the Vienna International School to promote Demeter certified products, harvest and cook with the children, and ultimately raise awareness and money for charity. This mindset speaks to everything that they do. As Michael told us, "We go inside the life."

VINEYARDS

Right out in the middle of their 4.5 hectares is giant chicken, goose, and duck coop. Just a few meters from there, there's an area devoted to sheep. All are used for bolster the biodiversity of the property, supply fertilizer, and of course add to future dinner menus. Horns from years of biodynamic preparations are fixed along the fence line and hides of wild boars hang nearby to deter the deer. Depending on the year, the most potent spraying they have to do is horsetail tea.

WINE MAKING

All wines are hand harvested, sometimes destemmed, open vat fermentation, always native yeast, no temperature control, little to no racking, and everything is aged in oak barrels. Wines are bottled without filtration and total SO₂ is about 15-20ppm. No other additions are made. Inside their traditional underground stone cellar, there is no electricity. The wines are free to evolve and develop without interference.

NOTES & PAIRINGS

The spelling here is partly due to the local dialect, but also because this is not a typical "Gemischter Satz" in the Viennese sense. The blend of Olaszrizling, Grauburgunder, Grüner Veltliner, Chardonnay, and Frühroter Veltliner (Roter Veltliner x Silvaner) spends 4 days on the skins in open vats. It's not worked over too hard and punchdowns are more to keep the cap wet than going for heavy extraction. The mixed vineyard was planted in 1974 is only .2 hectares. According to Erich Andert, "If we have a big Andert family party we drink 10 Percent of it." We are lucky to get a meaningful albeit small amount of this wine. Due to the variety of grapes and the extra maceration, this is something that constantly changes in the glass.

ANALYTICS & PRONUNCIATION

PRODUCER: Andert

APPELLATION: Neusiedlersee

VINTAGE: 2019

GRAPE COMPOSITION: Welschriesling, Rüländer, Grüner Veltliner, Chardonnay and Frühroter Veltliner

CLIMATE: Continental (hot summers & cold winters)

SOILS: Loess and loam

MACERATION & AGING: skin macerated for 4 days, aged in barrels

ALCOHOL: 12%

RESIDUAL SUGAR: 1 g/l

ACIDITY: 5.9 g/l



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