SOMM IN THE MUST

Neuburger, Somm in the Must, Kremstal, Austria 2016

Vineyard

Single vineyard of 40 to 60 years old vines, situated on the north of the city of Krems. Soil is composed of deep Löss.

Vinification

Hand harvested. 10 days skin contact maceration than spontaneous fermentation in stainless steel tank and second use oak barrel. Partial malolactic fermentation. Maturing for 2 months on whole lees. Bottled in January 2018.

Production: 900 bottles

Alcohol: 13 Vol. %

How to enjoy it

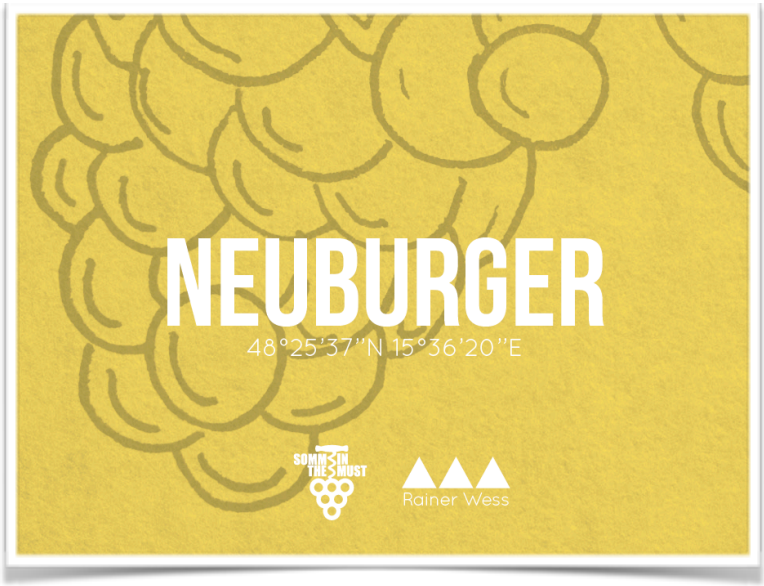
Drinking Temp: 14-16°C

Glassware: Chardonnay Glass

Links

Instagram:
SommIntheMust

Website:
SommInTheMust.com
weingut-wess.at



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& Weingut Rainer Wess

We met Rainer and Christina Wess during a wine trip in Austria. Rainer established the winery in 2003 after working for several years as the head winemaker at Domane Wachau.

We approached him with the idea and concept of Somm in the Must after seeing a unique parcel of old vines of Neuburger that he had just purchased. Neuburger is a natural cross between Roter Veltliner and Silvaner.

Rainer believed immediately in the project as he want to develop the region and show that not only Gruner Veltliner or Riesling could be produced as a serious wine.

Our partnership started in 2016 with this first vintage of Neuburger.

GPS location of the vineyard:
48°25'37"N 15°36'20"E

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