



nössing

www.manuelnoessing.com

What motivates you to go into winemaking, if not passion? Winemaking, at first a mere hobby, has become our main profession.

Some details

We started in 2003 as a hobby with 0,5-hectare viniculture. Now a thing of the past, as we meanwhile cultivate 7 hectares – and it is still fun!

From 2016 to 2019 the winery was in conversion to a certified organic enterprise; with the 2019 vintage the three-years conversion period of most of vineyards is now completed and the wine pressed thereof is labeled with the Austrian organic certification.

Vineyard Sites

The vineyards are all located in Stammerdorf on the hillsides of the Bisamberg. The terroir, which is reflected in the wines, is characterized by light to medium heavy, rather sandy loess soils.

Flat vineyard sites	Gernen	Wiener Gemischter Satz DAC Chardonnay Weißer Burgunder Merlot, Cabernet Sauvignon
	Breiten	Grüner Veltliner Zweigelt
	Gabrissen	Wiener Gemischter Satz DAC
	Kirchberg	Grauer Burgunder Riesling
	Hochfeld	Zweigelt Riesling
	Kreften	Zweigelt Pinot Noir
	Gritschen	Zweigelt
Sloping vineyard sites	Wiestalen	Wiener Gemischter Satz DAC Chardonnay Pinot Gris
	Tachlern	Wiener Gemischter Satz DAC St. Laurent
	Jungenberg	Wiener Gemischter Satz DAC Riesling Grüner Veltliner Chardonnay
		Roter Traminer
	Falkenberg	Grüner Veltliner Zweigelt

Wines

The ‚Bisamberg‘ Line

The ‚Bisamberg‘ line stands for wines that are medium structured, fruity and typical for their great variety. In order to adequately reflect the climate and soils of the Bisamberg, the wines are developed in stainless steel tanks and without the use of wood; only the red wine is being stored in used wood for the malolactic phase.

- **Grüner Veltliner**
- **Chardonnay**
- **Wiener Gemischter Satz – DAC**
- **Riesling**
- **Rosé (60% Zweigelt, 30% St. Laurent, 10% Blauer Burgunder)**
- **Zweigelt** „Die letzten Tropfen der Menschheit“

Single Site Wines and Reserve Wines

The single site and reserve wines are not being produced every year. Only if the vintage satisfies the aspiration of the wines, they find their way into the bottle and until the bottling, the delicate grape juice is being stored unsulphurated on the fine yeast

- **Chardonnay Reserve**

Directly fermented in a 500 liters Allier-wooden barrel, a minimum of one year in the wooden barrel.

- **Grüner Veltliner „Breiten“**

Directly fermented in a 500 liters Allier-wooden barrel, a minimum of two years in the wooden barrel.

- **Grauer Burgunder**

Directly fermented in a 500 liters Allier-wooden barrel, a minimum of two years in the wooden barrel.

- **Cuvée Bisamberg**

Approximately two thirds Chardonnay and one third Weisser Burgunder.

Directly fermented in a 500 liters Allier-wooden barrel, a minimum of two years in the wooden barrel.

- **Riesling Jungenberg**

Stored three years in the stainless-steel tank on the fine yeast, no use of wood.

The Riesling Jungenberg Steinfass is being fermented directly in a granit cask.

- **ZW Reserve**

Fermented in an open barrel, afterwards matured for two years in a wooden barrel.

Sparkling Wine

- **Winzersekt Rosé, Extra Brut, 2016, (Zweigelt, Pinot Noir)**

Fermentation in the bottle, afterwards three years stored on yeast.

Sweet Wines

- **Beerenauslese Cuvée Weiß**
- **Beerenauslese Blauer Burgunder**