
Paul Direder “Bee Natural“ Gemischter Satz

Winery: Paul Direder

Category: Wine – Still - White

Grape Variety: 36% Grüner Veltliner, 36% Frühroter Veltliner, 23% Müller-Thurgau, 5% Riesling,

Region: Wagram/ Lower Austria/ Austria

Vineyard: Hundsberg & Kirchenberg

Feature: Certified Sustainable Austria. Transition to organic certification.

Winery established: 2006



Product Information

Soil: Loamy loess. South-West exposure.

Elevation: 180 meters (600 feet)

Age of vines: between 20 – 30 years old

Vinification: Hand-harvest in the beginning of October. Spontaneous fermentation, 24 hours skin contact. 12 weeks slow fermentation plus 3 months ageing in stainless steel. No added sulfites. All natural, unfiltered and unfined. Vegan friendly.

Tasting Note: Gemischter Satz is a field blend, that is, several varieties that are grown together, harvested together and vinified together. Paul Direder is blending two indigenous Austrian varieties - Grüner Veltliner and Frühroter Veltliner, along with Riesling and Müller-Thurgau. Frühroter Veltliner is becoming more rare. It is a crossing of Roter Veltliner and Sylvaner. The grapes have a red tinge.

Lovely fruity nose with aromas of apple and pear. A soft, clean, aromatic palate, with aromas of ripe stone fruit, combined with a pleasant acidity and light yeasty notes on the finish.

Production: 4,000 bottles

Alc: 11.0%

RS: 1.0 g/L

Acidity: 4.8 g/L

Producer Information

The Direder farm is located in the village of Mitterstockstall in the Wagram region. The Wagram roughly consists of a 25-mile long ridge between the towns of Krems and Tulln with soils made up of ancient gravel sediments from the Danube River as well as layers of loess that formed in the ice age which cover the substrate of marine deposits and river gravels. The name Wagram comes from "Wogenrain" meaning "seashore". The wines are characterized by the fertile loess soil and favorable climatic conditions. The Grüner Veltliner grape matures at the Wagram to savory, aromatic wines combining substance and drinking pleasure.

Paul Direder is the current caretaker of the Direder Farm which dates back to 1849 with Paul's great-great grandfather Leopold. At the age of 16, when he was still a student and with the support of his mother, Paul leased the farm from his grandparents. At this time the farm consisted of 86 acres of agricultural land, only 10 of which were devoted to vineyards. Meanwhile, Paul graduated with a degree in viticulture and oenology as well as agriculture. The vineyards have since been expanded and today Paul farms a total of 75 acres. The Vineyard locations cover a stretch from Ried Schlossberg in Mitterstockstall, Ried Kirchensteig and Ried Goldberg in Engelmansbrunn and Gösing over to Ried Steinthal near Ottenthal.

Paul has farmed sustainably since he took over the farm in 2006 and he is currently in organic transition. With the 2023 vintage all the wines will receive organic certification.