

JUTTA AMBROSITSCH

UTOPIE

ORIGIN

Vienna, Austria

WINE TYPE & VARIETIES

Still white, Riesling

VINEYARD

Sourced from a single parcel Nussberg hill on the right side of Danube.

SOIL

Limestone

AGE OF VINES

+20 y/o

VINIFICATION

Manual harvest, destemmed grapes. The grapes are co-fermented with different varieties in stainless steel tanks. Aging in stainless steel tanks on the fine lees.

best-known for stunning Blaufränkisch, about 2.5 hours south of Vienna. She moved to the city to pursue her career as a graphic design artist, but eventually decided that she needed a change. So, in 2004, she left behind her design career (although she does create her stylish labels) swapping an office job for a career in nature and started a special wine project in the city with only 650L of wine. Now, she spends most of her days in the vineyards; with winemaking, she has been able to find a perfect balance of city living and getting her hands in the dirt. She manages the business with her husband, Marco Kalkbrenner, who takes care of the administration, poetic wine descriptions, and logistics, while Jutta manages the vineyard and cellar work.

The vineyards are on hillsides at the city limits, on either side of the Danube over-looking the city center. The surrounding vineyards provide a mini-escape from the bustling center and there is a long tradition of residents going to the hillsides to have a glass of wine and snacks at a Heurigen or Buschenschank overlooking the city. Heurigen could roughly be translated as a wine bar. Buschenschank is similar, but they are only allowed to sell products that are made in-house, wine included. Ambrositsch started her own Buschenschank in 2006. Today, Ambrositsch farms a total of four hectares —three on the right side of the Danube and one hectare on the left bank— in ten different parcels. Each vineyard is unique, with a distinctive terroir and microclimate. She farms each organically, but does not have certification. Ambrositsch says that the biggest threat to the vineyards is hail and white boars that live in the surrounding forests and using conventional products will not help against either.

The specialty of Vienna is the Gemischter Satz, which is a wine that is co-fermented with many different traditional varieties. The particularity of this style of wine is that all the grapes must be picked and crushed on the same day, and must also be co-fermented. It sounds simple enough, but the different varieties ripen at different rates and it's quite a skill to decide the exact day when the ripeness and acidity will be a delicious balance amongst all the varieties.

While Jutta and Marco care very much about making traditional Viennese wine, they recently decided that they would not be a part of the newly established Vienna DAC. There are multiple reasons; one is that they don't want to decide when to pick because they need a certain level of alcohol.



going through a renaissance in Austria, the rule dictating that the varieties being co-planted has been changed: now you can have three different parcels, all planted to a single variety; as long as you pick and crush all of the fruit on the same day, it can still be called Gemischter Satz. Ambrositch feels that this undermines what makes Gemischter Satz unique: a single terroir, co-planted with many different varieties, which are picked and pressed together.

The Ambrositsch wines are all micro-cuvées and they are a delightful way to discover Vienna terroir through the lens of a young and fun artist. While her winemaking style could be called “natural”, with no additions of yeasts, enzymes, or sugar, and only a minimum amount of sulfur.

