JOISEPH – fact sheet Mischkultur

Wine:	Mischkultur (“mixed culture”)
Vintage:	2024
Vineyards:	Auflangen, Satz, Schmallister Home - Beste Lagen
Grape varieties:	Field blend of Welschriesling, Grüner Veltliner and 20 more varieties (Chardonnay, Neuburger, Pinot blanc, Muskat Ottonel, Gelber Muskateller, Sauvignon blanc, Furmint…)
Harvest:	Handpicked in 500 L boxes, manual selection in the vineyard
Production method:	Cuvée from several batches, 1 – 2 days maceration on skins, Neuburger 12 days maceration on skins
Ageing:	Steel tank and wooden barrels
Acidity:	5.6 ‰
Residual sugar:	0.1 g/L
Alcohol:	12.5 %
Sulfites:	15 mg / L

Mixed cultivation refers to the simultaneous growth of several crops on the same area. The vineyard of JOISEPH's mixed culture is home to dozens of walnut, vineyard peach and Kittseer cherry trees. Cherries are the typical fruit of the Leithaberg and were an important source of income for Jois; the Jois coat of arms has featured cherries in its emblem for 500 years. Mischkultur also stand for different cultures in Burgenland: Austrians, Burgenland-Croats, Hungarians.

About JOISEPH: Founded in 2015 | organic | natural wines | JOISEPH is a word play of Jois (origin of the grapes) and Joseph (a traditional name for someone who does wines like in former times: No cultured yeast, no enzymes, no additives …) | all wines unfined and unfiltered | 10 hectares of vineyards on 20 plots | thereof 3 hectares of meadows and orchards | 3 sparkling wines, 10 wines (5 whites, 1 rosé, 4 reds), Verjus and white grape juice with herbs | 15 export countries, over 90 % export

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