

2022 TOM Zweigelt

*Dockner
Tom*

WEINGUT SEIT 1912

TOM

Wines with the name TOM represent the soils and climate of the Traisental wine-growing region.

TOM stands for freshness, juiciness and pleasant fruit. The combination of the calcareous soils and the mesoclimate create wines with fruit and elegance. Pure drinking pleasure – or in short: TOM 2022.

THE TRAISENTAL

The landscape enchants with gentle hills and small vineyards. Fertile acres adjoin the banks of the Traisen, towards the hills gradually give way to small terraced vineyards. The special feature of the wines from the Traisental lies in the interplay of Terroir and climate reasons: The soil here consists mainly of calcareous sedimentary rocks. These challenge the vines to drive their roots deep and give the wines an independent profile. Special climatic factors -Pannonian influences from the east and at the same time cold air from the foothills of the Alps - bring warm days and cool nights and effects fine aromas and spicy finesse in our wine.

THE VINTAGE 2022

The year didn't start very promisingly. The very dry winter and the very hot summer left us scratching our heads until the beginning of September. But then it became cool and damp. The vines recovered, the ripening process in the grapes stalled and then came a golden October that gave us sunny days and cool nights. If there is a perfect weather for a vintage, 2022 would be the prime example. The cool nights were ideal for aroma development and the important preservation of acidity, which is the backbone of our wines.

TASTING NOTES

The color is typical of Zweigelt, a little wolf in sheep's clothing: ruby with purple reflections, little core, but the connoisseur is not fooled by the color.

Heart cherry and strawberry on the nose embedded in delicate smoke, fruity on the palate but not playful, tends towards seriousness but is still easy to drink. The tannins are soft and almost charming, but still provide a good structure. Suddenly there is spice in the finish, which gives additional depth.

FOODPAIRING

Goes well with dark meat such as game, rabbit, game or wild boar, but also with lamb, white cheese or pasta dishes.

APELLATION: Niederösterreich

VARIETY: Zweigelt

SOIL: Calcareous loess and conglomerate

SELECTIVE HANDPICKED: Beginning of October

SKIN CONTACT: 14 days (27°C)

AGEING: 14 months stainless steel and big wooden barrels

Bottling: January

ALCOHOL: 13,0 %vol

RESIDUAL SUGAR: 1,3 g/l

ACIDITY: 5,1 g/l

SERVING TEMPERATURE: 15 - 17°C

AGEING POTENTIAL: 2024-2030

VEGAN



WEINGUT TOM DOCKNER

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