

2023 TOM Traisental^{DAC} Grüner Veltliner

*Dockner
Tom*

WEINGUT SEIT 1912

TOM

Our wines named TOM represent the soil and climate of the Traisental wine-growing region.

TOM stands for freshness, juiciness and expressive fruit. The combination of the calcareous soils and the mesoclimate resulted in wines with crisp acidity, which is perfectly balanced by the physiological maturity. 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 2023

A dry winter was followed by a cool spring with sufficient rainfall in April. The late budding calmed the winemaker's heart because there was little risk of late frost. By mid-May the cold was over. The wine blossom, which is so important for us, was a little late in mid-June, but then a warm summer set in and any residue was forgotten. The vines' water reservoir was replenished by rain in August and nothing stood in the way of harvesting from the end of September - at the same time like 2022.

The result in the glass: Typically cool style of the Traisental: freshness, paired with spice and mineral elegance.

TASTING NOTES

Pear and apple sing a duet in the nose. On the palate, the acidity is well integrated into the mid-body, pineapple and spices round off the impression of the nose and a mineral smokiness is added in the finish.

FOODPAIRING

Ideal with white asparagus with ham and hollandaise sauce, with light fish dishes or because you fancy a refreshing Grüner Veltliner.

APPELLATION: Traisental DAC

VARIETY: Grüner Veltliner

SOIL: Calcareous loess and conglomerate

SELECTIVE HANDPICKED: Beginning of October

SKIN CONTACT: 5 hours

AGEING: Stainless steel, 4 months on fine lees

BOTTLING: January

ALCOHOL: 12,0 %vol

RESIDUAL SUGAR: 1,0 g/l - dry

ACIDITY: 6,0 g/l

SERVING TEMPERATURE: 8°C

AGEING POTENTIAL: 2024-2027

VEGAN



WEINGUT TOM DOCKNER

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