

Theyerner Berg

Traisental Grüner Veltliner 2022

RIED THEYERNER BERG

Ried Theyerner Berg, not far from our winery, faces predominantly the south-east. It is located between 360 and 415 meters above sea level, which makes it one of the highest locations in the wine-growing region. The first time it was mentioned in a document was in 1389.

The subsoil of this single-vineyard is made up of marl-clay deposits that belong to the Hollenburg-Karlstetten formation. To the east, they are largely covered by lime-rich loess.

The Grüner Veltliner benefits from this soil composition and also from the cooler climate of the Theyerner Berg. Both together largely influence the grapes and provide for fresh and elegant wines of a slightly mineral aroma.

THE VINTAGE 2022

The year did not start very promising. The very dry winter and the very hot summer kept us busy until the beginning of September. But then it got cold and damp. The vines recovered, the ripening process in the grapes faltered and then came a golden October that brought us sunny days and cool nights. If there is perfect weather for a vintage, 2022 would be the prime example. The cool nights were ideal for aroma formation and maintaining the acidity that is the backbone of our wines.

TASTING NOTES

On the nose, the first impression is peppery, then ripe yellow apple, a hint of lime and then freshly squeezed pineapple juice. Firm on the palate, the chalky minerality dominates the mouthfeel, peppery-spicy in the long finish, clearly the cooler style of the Theyerner Berg.

SERVING SUGGESTION

Whether Wiener Schnitzel from veal, grilled trout or an Asian noodle wok - the main thing is Theyerner Berg.

VILLAGE & VINEYARD: Theyerner Berg

APPELLATION: Traisental

VARIETY: Grüner Veltliner

SOIL: Calcareous loess, conglomerate

VINES PLANTED: 2009, 2011, 2015

SELECTIVE HANDPICKED: Early - Mid October

SKIN CONTACT: 5-6 hours

AGING: stainless steel tanks for 6 months

BOTTLING: March

ALCOHOL: 12,5%

RESIDUAL SUGAR: 2,1 g/l

ACIDITY: 6,9 g/l

DRINKING TEMPERATURE: 9-10°C

AGEING POTENTIAL: 2023-2033

VEGAN



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