

Parapluiberg 2022

Riesling Traisental DAC

PARAPLUIBERG

The classic Riesling from our winery bears the name of the vineyard on which the wine grows. The Parapluiberg is located south of Nußdorf and is a popular vantage point for hikers and nature lovers. The shape of the hill resembles an umbrella and this is where the name Parapluiberg (old German: umbrella) came from.

The mostly east-facing and terraced vineyards are between 270-330 meters above sea level. The soil is a calcareous conglomerate of the Hollenburg-Karlstetten Formation. This is more or less loosened up by the weathering. The deposits of the Hollenburg-Karlstetten Formation consist mainly of calcareous solidified blocks of carbonate. These are 15 million year old river and delta deposits of a river from the Limestone Alps, the so-called Ur-Traisen. This soil is a dry, calcareous rig soil of mined conglomerate.

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

Initially very ripe apricots and ripe tangerines on the nose, later delicate meadow herbs and lime, ideal balance between acidity and elegant sweetness on the palate, the herb meadow pushes itself to the fore on the palate and is accompanied by lime, surprisingly long and mineral finish.

FOODPAIRING

Ideal with potato pancakes with guacamole, grilled sea fish or Asian wok dishes that are not too spicy.

APPELLATION: Traisental DAC

VARIETY: Riesling

SOIL: Conglomerate

SELECTIVE HANDPICKED: Beginning of October

SKIN CONTACT: 12 - 14 hours

AGEING: Stainless steel, 5 months on the fine lees

BOTTLING: February

ALCOHOL: 12,0%

RESIDUAL SUGAR: 9,1 g/l - dry

ACIDITY: 8,2 g/l

SERVING TEMPERATURE: 9°C

AGEING POTENTIAL: 2023-2033

VEGAN



*Dockner
Tom*