

# Inzersdorf

## Traisental Riesling 2021

### VILLAGE-WINES

Wines with the community name Inzersdorf or Nussdorf represent the soil, climate and grape variety of the respective community in the Traisental.

The 2021 vintage stands for freshness, creaminess, full-bodiedness and typicality of the grape variety. The combination of the calcareous soils in Inzersdorf and loesser soils in Nußdorf with the respective mesoclimate resulted in 2021 full-bodied local wines with sufficient acidity, which are perfectly balanced due to their physiological maturity. Pure potential - or in short: Village-Wines 2021.

### 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 2021

2021 started out dry and warm, heavy summer rains made up for the drought, autumn was dry and nights were cool.

The cool nights allowed the grapes to ripen physiologically and also effects a lower sugar concentration.

In brief: an ideal wine year - apart from the flooding of our equipment hall in August.

### TASTING NOTES

Many impressions hit the nose: herb meadows, stone fruit, dried apricots and lemons. You almost can't stop smelling. In the mouth, the sweet and sour play of citrus fruits and ripe apricots inspires. Full-bodied and yet crisp and elegant, herbal spices on the palate, very good length.

### FOODPAIRING

Ideal with fried chicken, slightly spicy Asian cuisine such as yellow Thai curry with vegetables and rice or grilled sea fish.

APPELLATION: Village-wine Traisental DAC

VARIETY: Riesling

SOIL: Conglomerate

SELECTIVE HANDPICKED: Beginning of October

SKIN CONTACT: 12 hours

AGEING: Stainless steel, 5 months on fine lees

BOTTLING: March

ALCOHOL: 12,0%

RESIDUAL SUGAR: 8,4 g/l - dry

ACIDITY: 8,2 g/l

SERVING TEMPERATURE: 9°C

AGEING POTENTIAL: 2022-2030

VEGAN



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