

Nussdorf

Traisental Grüner Veltliner 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

The nose says: Yellow! Yellow fruits, Golden Delicious, Mirabelle plums and meadow hay.

The palate is spoiled by a pleasantly creamy full-bodiedness, which is balanced by the well-integrated acidity with a hint of citrus and come to a crescendo in the peppery spiciness on the palate.

FOODPAIRING

...with bacon or greaves dumplings, with spinach or wild garlic dumplings, with chanterelles with bread dumplings. The main thing is hearty dishes.

APPELLATION: Village-wine Traisental DAC

VARIETY: Grüner Veltliner

SOIL: Loess and conglomerate

SELECTIVE HANDPICKED: Beginning of October

SKIN CONTACT: 5 hours

AGEING: Stainless steel, 5 months on fine lees

BOTTLING: March

ALCOHOL: 12,0%

RESIDUAL SUGAR: 4,2 g/l - dry

ACIDITY: 6,8 g/l

SERVING TEMPERATURE: 9°C

AGEING POTENTIAL: 2022-2030

VEGAN



*Dockner
Tom*

Weingut Tom Dockner

Traminerweg 3, 3134 Theyern | Traisental / AUSTRIA
weingut@docknertom.at | www.docknertom.at