

Nussdorf

Traisental Grüner Veltliner 2022

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 2022 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 2022 full-bodied local wines with sufficient acidity, which are perfectly balanced due to their physiological maturity. Pure potential - or in short: Village-Wines 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 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 peppery on the nose, then yellow fruit, yellow apple, pineapple juice, honeydew melon, later delicate vegetal notes, young peas.

On the palate, the delicate acidity is well balanced by the strong body, later the minerality on the palate increases significantly, the wine gains in intensity with temperature. Very good length.

FOODPAIRING

...with asparagus and ham, with Zurich sliced meat, with Carinthian cheese noodles, smoked salmon. The main thing is hearty.

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: 12,5%

RESIDUAL SUGAR: 2,4 g/l - dry

ACIDITY: 6,1 g/l

SERVING TEMPERATURE: 9°C

AGEING POTENTIAL: 2023-2033

VEGAN



*Dockner
Tom*

Weingut Tom Dockner

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