

# Pletzengraben<sup>1<sup>GW</sup></sup>

## Traisental Riesling 2022

### RIED PLETZENGRABEN

This terraced vineyard is located in the municipality of Inzersdorf. It faces the southeast and south, and lies at an altitude of 300-380 meters above sea level. The Pletzengraben is one of our steepest vineyards with a slope of more than 20%. Here are ideal conditions for Grüner Veltliner, Riesling and Traminer.

From a geological point of view, the Pletzengraben is divided into two sites: In the northern part, the vines are rooted in the loosened conglomerate of the Hollenburg-Karlstetten formation. The deposits of this formation largely consist of calcareous carbonate pebbles in a sandy base, the conglomerate. These are 15-million-year-old river and delta deposits of a river from the Limestone Alps, the so-called Primal Traisen.

The southern part of Pletzengraben is largely covered by loess, which carries clear gravel litter from the upper conglomerates. Loess is calcareous rock dust (mainly silt) that has been wind-blown here during the cold phases of the ice age.

### 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

Beguiling stone fruit on the nose, almost apricot pulp, then salty aromas, then herbs. Every time you smell you discover new nuances. On the palate, the gripping acidity is animating and well balanced in the strong body, the wine sings its vibrato on the palate, again creamy and chalky, elegant on the palate, then mineral and salty in the long finish. The aftertaste is the perfect combination of acidity, citrus, chalky minerality and salt.

### FOODPAIRING

Ideal with grilled trout, roast pork with crust or with a spinach and cheese quiche, Indian dal or solo for wine meditation.

**VILLAGE & VINEYARD:** Inzersdorfer Pletzengraben

**APPELLATION:** Traisental

**CLASSIFICATION:** (Österreichische Traditionsweingüter): <sup>1<sup>GW</sup></sup> Erste Lage

**VARIETY:** Riesling

**SOIL:** conglomerate

**VINES PLANTED:** 2009

**SELECTIVE HANDPICKED:** Mid-October

**SKIN CONTACT:** 4-12 hours

**AGEING:** stainless steel for 10 months

**BOTTLING:** September 2023

**ALCOHOL:** 13,0 %vol

**RESIDUAL SUGAR:** 6,9 g/l - dry

**ACIDITY:** 7,6 g/l

**SERVING TEMPERATURE:** 11°C

**AGEING POTENTIAL:** 2023-2035

**VEGAN**



*Dockner  
Tom*

Weingut  
TOM DOCKNER

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

