

Pinot Noir Alte Reben 2019

*Dockner
Tom*

WEINGUT SEIT 1912

RIED HOCHSCHOPF

In Nussdorf located the vineyard ranges from 260 to around 350 meters above sea level and is mainly exposed to the southeast and east. The vineyards are terraced and the Grüner Veltliner vines are up to 67 years old. The Hochschopf vineyard is also ideal for Burgundy varieties such as Pinot Noir in our case.

The vines are mostly on loess, only locally does the calcareous conglomerate of the Hollenburg-Karlstetten formation reach the surface in the northern and southernmost parts of the Ried. The soil is a calcareous Rigol soil made of loess with good storage capacity and a balanced chemical and mineralogical composition.

The soil from the conglomerate, on the other hand, is barren and dry. The deposits of the Hollenburg-Karlstetten formation consist mostly of calcareous solidified carbonate gravel, the conglomerate. These are river and delta deposits from a river in the Limestone Alps, the so-called Ur-Traisen, which are around 15 million years old. The interplay of the above-mentioned properties ultimately results in the potential of a very expressive and storable wine.

THE VINTAGE 2019

Looking back, the 2019 wine year was an ideal wine year. The mild winter and early bud break were balanced out by rain and cold in April, and the warm and dry summer was mitigated by a cold spell in early September. The main harvest took place in ideal weather from early October to early November. The physiological maturity and the cool September resulted in wines with pronounced varietal characteristics, with plenty of extract, fullness and elegance.

TASTING NOTES

The selection of the best grapes matures for around 5 years in our cellar. Overripe raspberries and blackberries, cocoa powder and peppermint, on the palate the lively acidity is well integrated into the delicate, full body and underlines the freshness and elegance. On the finish cocoa powder and dark chocolate with mineral spice. That is our idea of Burgundy: never lavish, always elegant.

FOODPAIRING

Ideal with Boeuf Bourguignon, roast goose, hard cheese or caramelized goat cheese

VILLAGE & VINEYARD: Neusiedler

Hochschopf

APPELLATION: Niederösterreich

VARIETY: Pinot Noir

SOIL: Calcareous loess, conglomerate

VINES PLANTED: 2001

SELECTIVE HANDPICKED: End of September

SKIN CONTACT: 12 days on the skins

AGEING: Small wooden barrels up to 60 months

BOTTLING: September

ALCOHOL: 13,0%vol

RESIDUAL SUGAR: 1 g/l

ACIDITY: 5,2 g/l

SERVING TEMPERATURE: 15°C

AGEING POTENTIAL: 2025-2037

VEGAN

WEINGUT TOM DOCKNER

Traminerweg 3, 3134 Theyern | Traisental / AUSTRIA

weingut@docknertom.at | www.docknertom.at

