

# Pinot Noir Kalk Konglomerat 2021

*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 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

Overripe raspberries and strawberries, freshly roasted coffee and then suddenly raspberry-limonade! On the palate, slim, taut, spicy, mineral, the lively acidity gives the wine elegance and freshness, then the mocha comes in the finish. The wine is puristic, has no fat on the ribs, is taut and elegant. Picture-book Pinot!

## 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 26 months

**BOTTLING:** September

**ALCOHOL:** 12,5%vol

**RESIDUAL SUGAR:** 1,2 g/l

**ACIDITY:** 5,6 g/l

**SERVING TEMPERATURE:** 15°C

**AGEING POTENTIAL:** 2025-2037

**VEGAN**



## WEINGUT TOM DOCKNER

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