

2023 Ried Hochschopf 1^{er} Grüner Veltliner

*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 2023

A dry winter was followed by a cool spring with sufficient rainfall in April. The late budding calmed the winemaker's heart because there was little risk of late frost. By mid-May the cold was over. The wine blossom, which is so important for us, was a little late in mid-June, but then a warm summer set in and any residue was forgotten. The vines' water reservoir was replenished by rain in August and nothing stood in the way of harvesting from the end of September - at the same time like 2022.

The result in the glass: Typically cool style of the Traisental: freshness, paired with spice and mineral elegance.

TASTING NOTES

Baked apple, chestnut rice, wet stone and a subtle smokiness underlined with orange blossom. On the palate, the strong body is very well balanced by acidity and minerality, the spiciness gradually comes to the fore and accompanies the finish with a loud fanfare.

FOODPAIRING

Very good with beef roulades, ideal with truffle risotto, goose or mature red smear cheese.

VILLAGE & VINEYARD: Neusiedler
Hochschopf

APPELLATION: Traisental DAC

**CLASSIFICATION (Österreichische
Traditionsweingüter):** 1^{er} Erste Lage

VARIETY: Grüner Veltliner

SOIL: Calcareous loess, conglomerate

VINES PLANTED: 1964, 1956

SELECTIVE HANDPICKED: Mid October

SKIN CONTACT: 6 hours

AGEING: Wooden barrel 20 hl for 10 months on the fine lees

BOTTLING: September

ALCOHOL: 13,5%vol

RESIDUAL SUGAR: 1,5 g/l

ACIDITY: 5,7 g/l

SERVING TEMPERATURE: 11°C

AGEING POTENTIAL: 2025-2037

VEGAN



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