

# 2023 Ried Pletzengraben <sup>1<sup>er</sup></sup> Riesling

*Dockner  
Tom*

WEINGUT SEIT 1912

## RIED PLETZENGRABEN

The south-east and south-facing vineyard is terraced and lies at an altitude of just under 300-380 meters above sea level and is located in the municipality of Inzersdorf.

The Pletzengraben is one of our steepest vineyards with a gradient of more than 20%. Grüner Veltliner, Riesling and also Traminer find optimal conditions here.

From a geological point of view, the vineyard is divided into two parts. In the northern part, the vines are rooted in loose conglomerate of the Hollenburg-Karstetten formation. These conglomerate deposits consist mainly of calcareous, solidified carbonate gravel in a sandy base mass. These are around 15 million year old river and delta deposits from a river in the Limestone Alps, the so-called Ur-Traisen.

The southern part of the vineyard is largely covered by loess, which, however, has a clear gravel layer from the upper conglomerates. Loess is calcareous rock dust (mainly silt) that was blown here by strong winds during the cold phases of the Ice Age.

## 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

Stone fruit, apricot, marshmallow, black powder, wet stone, on the palate the strong acidity is very well balanced, the impression of the nose is joined on the palate by the lime, which dances delicately over the taste buds with its freshness and prepares them for the mineral spice that unfolds its full strength in the finish.

## FOODPAIRING

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

**VILLAGE & VINEYARD:** Inzersdorfer Pletzengraben

**APPELLATION:** Traisental DAC

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

**VARIETY:** Riesling

**SOIL:** Conglomerate

**VINES PLANTED:** 2009

**SELECTIVE HANDPICKED:** Mid October

**SKIN CONTACT:** 4 - 12 hours

**AGEING:** Stainless steel vats, 10 months on the fine lees

**BOTTLING:** September

**ALCOHOL:** 12,5%vol

**RESIDUAL SUGAR:** 5,6 g/l

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

**SERVING TEMPERATURE:** 11°C

**AGEING POTENTIAL:** 2025-2037

**VEGAN**



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