

# 2024 Alte Setzen 1<sup>OTW</sup> Traisental Grüner Veltliner

*Dockner  
Tom*

WEINGUT SEIT 1912

## RIED ALTE SETZEN

The Ried Alte Setzen in Reichersdorf is one of the most renowned vineyard sites of the Traisental. It is characterized by a gentle eastern slope and soils of about one meter of loamy-silty loess with a calcareous subsoil. Beneath this loess layer lies the conglomerate of the Hollenburg-Karlstetten Formation, consisting of limestone and dolomite, deposited about 15 million years ago by the "ancient Traisen River."

This soil composition provides optimal conditions for growing Grüner Veltliner, which here develops a special spiciness and full-bodied flavor.

## THE 2024 VINTAGE

A warm and relatively wet winter was followed by early budding, which always makes us worry about frost – and indeed, it arrived at the end of April. Smoke protection with fellow winemakers helped prevent major damage. Flowering took place early at the end of May/beginning of June, and the vines thrived in the warm, humid June. After a hot summer with sufficient rainfall in August, we began harvest as early as mid-September, but had to interrupt it for two weeks due to continuous rain after just two days. Surprisingly, the grapes were in excellent condition afterward, and we were able to complete harvest successfully after another two weeks.

## TASTING NOTES

Fresh yellow apple meets a hint of exotic fruits and fine spices – an aroma that immediately captivates. On the palate, initially creamy and smooth, the wine unfolds in the finish into an ever more elegant, mineral structure. The spicy notes develop sip by sip and linger long, intense, and harmonious.

## FOODPAIRING

...classic Viennese fried chicken with potato salad, chanterelle risotto, or steamed sea bass with ginger, spring onions, and a light soy sauce.

**VILLAGE & VINEYARD:** Reichersdorfer Alte Setzen

**APPELLATION:** Traisental DAC

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

**VARIETY:** Grüner Veltliner

**SOIL:** Conglomerate

**VINES PLANTED:** 1992

**SELECTIVE HANDPICKED:** Start of October

**SKIN CONTACT:** 4 - 6 hours

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

**BOTTLING:** September

**ALCOHOL:** 13,0%vol

**RESIDUAL SUGAR:** 1,6 g/l

**ACIDITY:** 5,1 g/l

**SERVING TEMPERATURE:** 11 °C

**AGEING POTENTIAL:** 2026-2038

**VEGAN**



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