

2024 Ried Hochschopf 1^{OTW} Traisental 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 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

Red apple and ripe pear merge with the cool note of wet stone and a hint of delicate smokiness, gently framed by orange blossom. On the palate, the powerful body is perfectly balanced by lively acidity and pronounced minerality. With every moment, the spiciness becomes more distinct, concluding in a finish that resonates like a powerful flourish.

FOODPAIRING

Very good with braised boiled beef (Tafelspitz), is a delight with porcini risotto, complements roast duck with crispy skin, or harmonizes wonderfully with tangy mountain cheese.

VILLAGE & VINEYARD: Neusiedler
Hochschopf

APPELLATION: Traisental DAC

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

VARIETY: Grüner Veltliner

SOIL: Calcareous loess, conglomerate

VINES PLANTED: 1964, 1956

SELECTIVE HANDPICKED: Mid October

SKIN CONTACT: 5 hours

AGEING: Wooden barrel 25 hl for 10 months on
the fine lees

BOTTLING: September

ALCOHOL: 13,0 %vol

RESIDUAL SUGAR: 1,2 g/l

ACIDITY: 5,6 g/l

SERVING TEMPERATURE: 11 °C

AGEING POTENTIAL: 2026-2038

VEGAN



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