

# 2024 Nussdorf Traisental <sup>DAC</sup> Grüner Veltliner

*Dockner  
Tom*

WEINGUT SEIT 1912

## VILLAGE-WINES

Wines with the municipal name Inzersdorf or Nussdorf represent the soil, climate and grape variety of the respective municipality in the Traisental. The Village-Wine stands for freshness, creaminess, fullness and varietal typicality. The combination of the lime-rich soils in Inzersdorf and the loessy soils in Nussdorf with the respective mesoclimate results in full-bodied wines with sufficient acidity, which are perfectly balanced by the physiological ripeness. Pure potential – or in short: Village-Wine 2024.

## THE TRAISENTAL

The landscape enchants with gentle hills and small vineyards. Fertile acres adjoin the banks of the Traisen, towards the hills gradually give way to small terraced vineyards. The special feature of the wines from the Traisental lies in the interplay of Terroir and climate reasons: The soil here consists mainly of calcareous sedimentary rocks. These challenge the vines to drive their roots deep and give the wines an independent profile. Special climatic factors- Pannonian influences from the east and at the same time cold air from the foothills of the Alps - bring warm days and cool nights and effects fine aromas and spicy finesse in our wine.

## THE VINTAGE 2024

A warm and relatively wet winter was followed by early budding, which always reminds us of frost that came at the end of April: frost fumigation with fellow winegrowers prevented more serious damage. The grapes blossomed early, at the end of May/beginning of June, but the vines developed splendidly in the warm and wet June. After the hot summer with sufficient rainfall in August, we began harvesting in mid-September, before having to interrupt it after two days for two weeks due to persistent rain. At the restart the grapes were in surprisingly good condition and we were able to successfully complete the harvest after another two weeks.

## TASTING NOTES

Ripe yellow apple, exotic flavors, and spices. Each time you taste it, you discover a new facet. On the palate, a beguiling pepperiness complements the yellow fruit potpourri. In the long finish, the fruity and spicy impressions merge into a lingering aftertaste.

## FOODPAIRING

Ideal with asparagus and ham, Zurich sliced meat, Carinthian Kasnudel, smoked salmon. The main thing is hearty dishes.

**APPELLATION:** Village Wine Traisental DAC

**VARIETY:** Grüner Veltliner

**SOIL:** Calcerous Loess and Conglomerate

**SELECTIVE HANDPICKED:** Beginning of Oktober

**SKIN CONTACT:** 5 hours

**AGEING:** Stainless steel vats, 5 months on the fine lees

**BOTTLING:** March

**ALCOHOL:** 12,5 %vol

**RESIDUAL SUGAR:** 3,4 g/l

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

**SERVING TEMPERATURE:** 9°C

**AGEING POTENTIAL:** 2025-2031

**VEGAN**



## WEINGUT TOM DOCKNER

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