

2024 Ried Pletzengraben 1^{OTW} Traisental 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-Traisental.

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 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

Stone fruit and apricot, carried by cool mineral freshness, captivate the nose. On the palate, lively, harmoniously integrated acidity draws a fine arc toward lime, which dances across the taste buds with delicate freshness and prepares them for a mineral spiciness that reveals its full strength and depth in the finish.

FOODPAIRING

Ideal with pan-fried pike-perch fillet, leg of lamb with an herb crust, or a mushroom quiche; with mildly spiced vegetable biryani; or simply on its own as a companion to quiet moments of enjoyment.

VILLAGE & VINEYARD: Inzersdorfer Pletzengraben

APPELLATION: Traisental DAC

CLASSIFICATION (Österreichische Traditionsweingüter): 1^{OTW} 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: 4,9 g/l

ACIDITY: 7,1 g/l

SERVING TEMPERATURE: 11°C

AGEING POTENTIAL: 2026-2038

VEGAN



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