

# 2024 TOM Gemischter Satz

*Dockner  
Tom*

WEINGUT SEIT 1912

## TOM

Our wines named TOM represent the soil and climate of the Traisental wine-growing region.

TOM stands for freshness, juiciness and expressive fruit. The combination of the calcareous soils and the mesoclimate resulted in wines with crisp acidity, which is perfectly balanced by the physiological maturity. Pure drinking pleasure - or in short: TOM 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

First pear, then red apple, a hint of exoticism, delicate pineapple, bread spice and then lime. On the palate, the acidity is well integrated in the medium body, the wine has a pleasantly soft feel on the palate. The impression on the nose is accompanied by a spiciness on the palate that lingers even after the finish.

## FOODPAIRING

Goes well with an evening snack, as an aperitif, as refreshment on a hot summer day or with light asparagus dishes

**APPELLATION:** Niederösterreich

**VARIETIES:** Field Blend of Grüner Veltliner, Burgundy-Varieties, Riesling and Traminer

**SOIL:** Calcareous loess

**SELECTIVE HANDPICKED:** 2<sup>nd</sup> week of september

**SKIN CONTACT:** 5 hours

**AGEING:** Stainless steel, 4 months on fine lees

**BOTTLING:** January

**ALCOHOL:** 12,0 %vol

**RESIDUAL SUGAR:** 3,1 g/l

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

**SERVING TEMPERATURE:** 8°C

**AGEING POTENTIAL:** 2025-2028

**VEGAN**



WEINGUT TOM DOCKNER

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