

# 2024 Ried Theyerner Berg Traisental<sup>DAC</sup> Grüner Veltliner

*Dockner  
Tom*

WEINGUT SEIT 1912

## RIED THEYERNER BERG

The single vineyard (Ried) Theyerner Berg, not far from our winery, faces predominantly the south-east. It is located between 360 and 415 meters above sea level, which makes it one of the highest locations in the wine-growing region. It was mentioned the first time in a document in 1389.

The subsoil is formed by marl-clay deposits, or conglomerates for short, which were transported to us by the Traisen from the Limestone Alps over the last 23 million years.

The eastern part of the vineyard is largely covered by very calcareous loess.

The vines benefit from the cooler climate and soil conditions. These two factors have a great influence on wine today and in the future. The wine has a very fine minerality, always a pleasant freshness and pure elegance.

## 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 red apple, grated caraway, quince, citrus fruits, and after a while, a slight smokiness on the nose. Initially creamy and soft on the palate, the well-integrated acidity envelops the creaminess like a drop. On the palate, the fruity impression is complemented by the spice of the Grüner Veltliner. With a certain lightness, the wine dances across the palate toward the finish, leaving a lasting impression.

## FOODPAIRING

Whether Viennese veal schnitzel, grilled trout or an Asian noodle wok – the main thing is Theyerner Berg:

## VILLAGE & VINEYARD Theyerner Berg

**APPELLATION:** Traisental DAC

**VARIETY:** Grüner Veltliner

**SOIL:** Calcareous loess, conglomerate

**VINES PLANTED:** 2009, 2011, 2015

**SELECTIVE HANDPICKED:** Early – Mid October

**SKIN CONTACT:** 5 – 6 hours

**AGEING:** Stainless steel vats, 6 months on the fine lees

**BOTTLING:** March

**ALCOHOL:** 12,5%vol

**RESIDUAL SUGAR:** 1,8 g/l

**ACIDITY:** 5,8 g/l

**SERVING TEMPERATURE:** 10°C

**AGEING POTENTIAL:** 2025-2031

**VEGAN**



## WEINGUT TOM DOCKNER

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