

Theyerner Berg

Traisental Grüner Veltliner 2021

RIED THEYERNER BERG

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. The first time it was mentioned in a document was in 1389.

The subsoil of this single-vineyard is made up of marl-clay deposits that belong to the Hollenburg-Karlstetten formation. To the east, they are largely covered by lime-rich loess.

The Grüner Veltliner benefits from this soil composition and also from the cooler climate of the Theyerner Berg. Both together largely influence the grapes and provide for fresh and elegant wines of a slightly mineral aroma.

THE VINTAGE 2021

2021 started out dry and warm, heavy summer rains made up for the drought, autumn was dry and nights were cool. The cool nights allowed the grapes to ripen physiologically and also effects a lower sugar concentration.

In brief: an ideal wine year - apart from the flooding of our equipment hall in August.

TASTING NOTES

Yellow apples, a delicate scent of pineapple and a hint of caramel enchant the nose. Creamy, soft and yet minerally structured on the palate. The well-integrated acidity, which gives the wine a long finish, shows itself with citrus freshness. The spice spreads in the aftertaste.

SERVING SUGGESTION

Whether Wiener Schnitzel from veal, grilled trout or an Asian noodle wok - the main thing is Theyerner Berg.

VILLAGE & VINEYARD: Theyerner Berg

APPELLATION: Traisental

VARIETY: Grüner Veltliner

SOIL: Calcareous loess, conglomerate

VINES PLANTED: 2009, 2011, 2015

SELECTIVE HANDPICKED: Early - Mid October

SKIN CONTACT: 5-6 hours

AGING: stainless steel tanks for 6 months

BOTTLING: March

ALCOHOL: 12,5%

RESIDUAL SUGAR: 3,7 g/l

ACIDITY: 7,2 g/l

DRINKING TEMPERATURE: 9-10°C

AGEING POTENTIAL: 2022-2030

VEGAN



*Dockner
Tom*