

TOM 2022

Grüner Veltliner Traisental DAC

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 2022.

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 2022

The year did not start very promising. The very dry winter and the very hot summer kept us busy until the beginning of September. But then it got cold and damp. The vines recovered, the ripening process in the grapes faltered and then came a golden October that brought us sunny days and cool nights. If there is perfect weather for a vintage, 2022 would be the prime example. The cool nights were ideal for aroma formation and maintaining the acidity that is the backbone of our wines.

TASTING NOTES

Yellow apple on the nose, later pear and bread spices, delicately creamy and elegant on the palate, dominated by yellow pear, spicy and elegant. The acidity is well integrated in the enamel and gives the wine an encouraging finish.

FOODPAIRING

Ideal with white asparagus with Hollandaise sauce and ham, as an aperitif or because you fancy a refreshing Grüner Veltliner.

APPELLATION: Traisental DAC

VARIETY: Grüner Veltliner

SOIL: Loess und conglomerate

SELECTIVE HANDPICKED: Beginning of October

SKIN CONTACT: 5 hours

AGEING: Stainless steel, 3 months on fine lees

BOTTLING: January

ALCOHOL: 12,0%

RESIDUAL SUGAR: 2,3 g/l - dry

ACIDITY: 6,8 g/l

SERVING TEMPERATURE: 9°C

AGEING POTENTIAL: 2023-2026

VEGAN



Dockner
Tom

Weingut Tom Dockner

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