

Pletzengraben I^{EW}

Traisental Grüner Veltliner 2020

RIED PLETZENGRABEN

This terraced vineyard is located in the municipality of Inzersdorf. It faces the south-east and south, and lies at an altitude of 300-380 meters above sea level. The Pletzengraben is one of our steepest vineyards with a slope of more than 20%. Here are ideal conditions for Grüner Veltliner, Riesling and Traminer.

From a geological point of view, the Pletzengraben is divided into two sites: In the northern part, the vines are rooted in the loosened conglomerate of the Hollenburg-Karlstetten formation. The deposits of this formation largely consist of calcareous carbonate pebbles in a sandy base, the conglomerate. These are 15-million-year-old river and delta deposits of a river from the Limestone Alps, the so-called Primal Traisen.

The southern part of Pletzengraben is largely covered by loess, which carries clear gravel litter from the upper conglomerates. Loess is calcareous rock dust (mainly silt) that has been wind-blown here during the cold phases of the ice age.

THE VINTAGE 2020

The 2020 wine year was characterized by the constant balancing of climate deficits. The winter that was too dry was compensated for by sufficient precipitation in summer, a cool May was followed by a spring that was too warm, relatively cool June and July were followed by stable high-pressure weather conditions until mid-September.

After a rainy second half of September, the harvest started at the beginning of October with cool night-time temperatures and was completed at the end of October. This harmony of weather conditions in 2020 is reflected in our wines.

TASTING NOTES

The 2020 vintage is predestined for expressive high-level wines. Accordingly, the Grüner Veltliner from the Ried Pletzengraben presents itself. This wine will be ready to drink in 2025. However, if impatience is too overwhelming, we recommend decanting the wine before enjoying it:

The nose is dominated by spices such as pepper, cloves, cardamom and vanilla pods, framed by ripe apricots. Creamy, spicy and soft on the palate, after a short time black pepper and again apricot. The wine tapers backwards on the palate due to the minerality in a slim but very long finish.

FOODPAIRING

Very good with boiled beef with bread horseradish, hash browns and chive sauce or rösti with guacemole.

VILLAGE & VINEYARD: Inzersdorfer Pletzengraben

APPELLATION: Traisental

CLASSIFICATION: (Österreichische Traditionsweingüter): I^{EW} Erste Lage

VARIETY: Grüner Veltliner

SOIL: conglomerate

VINES PLANTED: 2004

SELECTIVE HANDPICKED: Mid-October

SKIN CONTACT: 6-8 hours

AGEING: stainless steel and big wooden barrels for 10 months on the fine lees

BOTTLING: September 2021

ALCOHOL: 13,0%

RESIDUAL SUGAR: 5,8 g/l - dry

ACIDITY: 5,3 g/l

SERVING TEMPERATURE: 11°C

AGEING POTENTIAL: 2022-2034

VEGAN



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