

Parapluiberg 2021

Riesling Traisental DAC

PARAPLUIBERG

The classic Riesling from our winery bears the name of the vineyard on which the wine grows. The Parapluiberg is located south of Nußdorf and is a popular vantage point for hikers and nature lovers. The shape of the hill resembles an umbrella and this is where the name Parapluiberg (old German: umbrella) came from.

The mostly east-facing and terraced vineyards are between 270-330 meters above sea level. The soil is a calcareous conglomerate of the Hollenburg-Karlstetten Formation. This is more or less loosened up by the weathering. The deposits of the Hollenburg-Karlstetten Formation consist mainly of calcareous solidified blocks of carbonate. These are 15 million year old river and delta deposits of a river from the Limestone Alps, the so-called Ur-Traisen. This soil is a dry, calcareous rig soil of mined conglomerate.

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

Duet of peach and herb meadow on the nose, accompanied by white pepper, on the palate an opulent fruit surprises - here more apricot, which is accompanied by lemony freshness and begins to dance as light as a feather in the finish. In the aftertaste, a pleasant spiciness appears on the palate.

FOODPAIRING

Ideal with cabbage- or potato strudel, grilled sea bass or Asian sweet and sour dishes.

APPELLATION: Traisental DAC

VARIETY: Riesling

SOIL: Conglomerate

SELECTIVE HANDPICKED: Beginning of October

SKIN CONTACT: 12 - 14 hours

AGEING: Stainless steel, 5 months on the fine lees

BOTTLING: February

ALCOHOL: 12,0%

RESIDUAL SUGAR: 7,1 g/l - dry

ACIDITY: 8,5 g/l

SERVING TEMPERATURE: 9°C

AGEING POTENTIAL: 2022-2027

VEGAN



*Dockner
Tom*