

Inzersdorf

Traisental Riesling 2022

VILLAGE-WINES

Wines with the community name Inzersdorf or Nussdorf represent the soil, climate and grape variety of the respective community in the Traisental.

The 2022 vintage stands for freshness, creaminess, full-bodiedness and typicality of the grape variety. The combination of the calcareous soils in Inzersdorf and loesser soils in Nußdorf with the respective mesoclimate resulted in 2022 full-bodied local wines with sufficient acidity, which are perfectly balanced due to their physiological maturity. Pure potential - or in short: Village-Wines 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

Vineyard peaches, dried apricots, delicate jasmine, lemon thyme and herbs on the nose. On the palate, the charming body is surrounded by a delicate lemony acidity, a meadow of herbs spreads out on the tongue, where memories of stone fruit keep appearing. Very good length!

FOODPAIRING

Ideal with offal such as liver, spicy Thai currys or curd cheese strudel.

APPELLATION: Village-wine Traisental DAC

VARIETY: Riesling

SOIL: Conglomerate

SELECTIVE HANDPICKED: Beginning of October

SKIN CONTACT: 12 hours

AGEING: Stainless steel, 5 months on fine lees

BOTTLING: March

ALCOHOL: 12,5%

RESIDUAL SUGAR: 8,1 g/l - dry

ACIDITY: 7,8 g/l

SERVING TEMPERATURE: 9°C

AGEING POTENTIAL: 2023-2033

VEGAN



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