

2023 Nussdorf Traisental ^{DAC} Grüner Veltliner

*Dockner
Tom*

WEINGUT SEIT 1912

VILLAGE-WINES

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

The Village-Wine stands for freshness, creaminess, fullness and varietal typicality. The combination of the lime-rich soils in Inzersdorf and the loessy soils in Nussdorf with the respective mesoclimate results in full-bodied wines with sufficient acidity, which are perfectly balanced by the physiological ripeness. Pure potential – or in short: Village-Wine 2023.

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 2023

A dry winter was followed by a cool spring with sufficient rainfall in April. The late budding calmed the winemaker's heart because there was little risk of late frost. By mid-May the cold was over. The wine blossom, which is so important for us, was a little late in mid-June, but then a warm summer set in and any residue was forgotten. The vines' water reservoir was replenished by rain in August and nothing stood in the way of harvesting from the end of September - at the same time like 2022.

The result in the glass: Typically cool style of the Traisental: freshness, paired with spice and mineral elegance.

TASTING NOTES

Pome fruit, delicate gunpowder and exoticism. Every time you discover a new facet. On the palate, pineapple complements the fruit potpourri and an almost overwhelming pepperiness leads to a rapture of the taste buds, which seem to dance together with the ripe acidity. In the long finish, the fruity-spicy impressions merge into a long aftertaste.

FOODPAIRING

Ideal with asparagus and ham, Zurich sliced meat, Carinthian Kasnudel, smoked salmon. The main thing is hearty dishes.

APPELLATION: Village Wine Traisental DAC

VARIETY: Grüner Veltliner

SOIL: Calcerous Loess and Conglomerate

SELECTIVE HANDPICKED: Beginning of Oktober

SKIN CONTACT: 5 hours

AGEING: Stainless steel vats, 5 months on the fine lees

BOTTLING: March

ALCOHOL: 12,5 %vol

RESIDUAL SUGAR: 2,1 g/l

ACIDITY: 6,1 g/l

SERVING TEMPERATURE: 9°C

AGEING POTENTIAL: 2024-2030

VEGAN



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