

Pletzengraben 1^{WT}

Traisental Riesling 2021

RIED PLETZENGRABEN

This terraced vineyard is located in the municipality of Inzersdorf. It faces the southeast 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 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

First impression on the nose are ripe apricots, then lemon balm, chamomile and later delicately smoky, mineral and gnarled on the palate with lively acidity structure, with a little more air in the mouth first the apricots and shortly afterwards the spice hits the tongue, very long, very mineral finish.

FOODPAIRING

Ideal with grilled trout, roast pork with crust or with a spinach and cheese quiche, Indian dal or solo for wine meditation.

VILLAGE & VINEYARD: Inzersdorfer Pletzengraben

APPELLATION: Traisental

CLASSIFICATION: (Österreichische Traditionsweingüter): 1^{WT} Erste Lage

VARIETY: Riesling

SOIL: conglomerate

VINES PLANTED: 2009

SELECTIVE HANDPICKED: Mid-October

SKIN CONTACT: 4-12 hours

AGEING: stainless steel for 10 months

BOTTLING: September 2022

ALCOHOL: 12,5 %

RESIDUAL SUGAR: 8,3 g/l - dry

ACIDITY: 8,9 g/l

SERVING TEMPERATURE: 11°C

AGEING POTENTIAL: 2022-2034

VEGAN



*Dockner
Tom*

Weingut Tom Dockner

Traminerweg 3, 3134 Theyern | Traisental / AUSTRIA
weingut@docknertom.at | www.docknertom.at