

Pinot Noir

Kalk Konglomerat 2020

RIED HOCHSCHOPF

The ried located in Nußdorf ranges from 260 to about 350 meters above sea level and is mainly exposed to the southeast and east. The vineyards are terraced and the Grüner Veltliner vines are between 55 and 65 years old. Ried Hochschopf is also ideal for Burgundy varieties in our case the Pinot noir.

The majority of the vines grow in loess. The calcareous conglomerate of the Hollenburg-Karlstetten formation reaches the surface only locally in the northern and southern most parts of the ried. The soil consists of a calcareous Rigolboden made of loess with good storage capacity and a balanced chemical and mineralogical composition.

The conglomerate soil, however, is barren and dry. The deposits of the Hollenburg-Karlstetten formation largely consist of calcareous carbonate boulders, the conglomerate. They stem from river and delta deposits of the so-called Primal Traisen, a river from the Limestone Alps, 15 million years ago. These properties ultimately show the potential of a very expressive and storable wine.

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

Initially red fruity on the nose with roasted aromas, cherry, Mon Chérie and delicately smoky. On the palate, the tannins are well integrated in the medium body, the acidity packs a punch, giving it freshness and elegance. The wine has a good draw on the palate, the finish is long and mineral. The refreshing acidity and the calcareous soil come through well: the wine is puristic, has no fat on the ribs, is taut and elegant. Picture-perfect Pinot!

SERVING SUGGESTION

Goes very well with Boeuf Bourguignon, roasted goose, hard cheese or caramelized goat cheese.

VILLAGE & VINEYARD: Neusiedler Hochschopf

APPELLATION: Traisental

VARIETY: Pinot Noir

SOIL: Conglomerate and Loess

PLANTED: 2001

SELECTIVE HANDPICKED: End of September

SKIN CONTACT: 12 days on the skins

AGEING: oak barrel for 26 months

BOTTLING: September 2023

ALCOHOL: 13,0 %vol

RESIDUAL SUGAR: 1,0 g/l

ACIDITY: 5,4 g/

SERVING TEMPERATURE: 11°C

AGEING POTENTIAL: 2024-2038

VEGAN



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