

Hochschopf ^{1^{er}}

Traisental Grüner Veltliner 2022

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 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

Initially roasted chestnuts, ripe red apple, embedded in delicate roasted aromas, later more citrus, orange with cinnamon, then wet stone and graphite. Love and affection (air and temperature) improve the development of the aromas. Gripping spice on the palate, the acidity is very well integrated in the strong body, then suddenly graphite and soil tones. The finish is minerally elegant and carried by spice.

SERVING SUGGESTION

Harmonizes perfectly with beef roulades, ideal with truffle risotto, with goose- or matured red smear cheese.

VILLAGE & VINEYARD: Neusiedler Hochschopf

APPELLATION: Traisental

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

VARIETY: Grüner Veltliner

SOIL: Conglomerate and Loess

PLANTED: 1964, 1956

SELECTIVE HANDPICKED: Mid-October

SKIN CONTACT: 6 hours

AGEING: oak barrel 20 hl for 10 months

BOTTLING: September

ALCOHOL: 13,0 %vol

RESIDUAL SUGAR: 2,5 g/l

ACIDITY: 5,7 g/l

SERVING TEMPERATURE: 11°C

AGEING POTENTIAL: 2024-2038

VEGAN



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