

Pletzengraben I^{WT}

Traisental Grüner Veltliner 2022

RIED PLETZENGRABEN

This terraced vineyard is located in the municipality of Inzersdorf. It faces the south-east 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 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

On the nose, initially ripe apples, delicate stone fruit and cloves, later on tones of soil and brioche. On the palate, the medium acidity is well integrated in the creamy body, the spiciness increases with the temperature, chalky minerality on the palate, spiciness on the tongue, creamy but elegant on the finish.

FOODPAIRING

Very good with boiled beef with bread horseradish, hash browns and chive sauce or spicy Shakshuka.

VILLAGE & VINEYARD: Inzersdorfer Pletzengraben

APPELLATION: Traisental

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

VARIETY: Grüner Veltliner

SOIL: conglomerate

VINES PLANTED: 2004

SELECTIVE HANDPICKED: Mid-October

SKIN CONTACT: 6-8 hours

AGEING: stainless steel and big wooden barrels for 10 months on the fine lees

BOTTLING: September 2023

ALCOHOL: 13,0 %vol

RESIDUAL SUGAR: 1,8 g/l - dry

ACIDITY: 5,9 g/l

SERVING TEMPERATURE: 12°C

AGEING POTENTIAL: 2023-2035

VEGAN



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