

2023 Ried Theyerner Berg Traisental^{DAC} Grüner Veltliner

*Dockner
Tom*

WEINGUT SEIT 1912

RIED THEYERNER BERG

The single vineyard (Ried) Theyerner Berg, not far from our winery, faces predominantly the south-east. It is located between 360 and 415 meters above sea level, which makes it one of the highest locations in the wine-growing region. It was mentioned the first time in a document in 1389.

The subsoil is formed by marl-clay deposits, or conglomerates for short, which were transported to us by the Traisen from the Limestone Alps over the last 23 million years. The eastern part of the vineyard is largely covered by very calcareous loess.

The vines benefit from the cooler climate and soil conditions. These two factors have a great influence on wine today and in the future. The wine has a very fine minerality, always a pleasant freshness and pure elegance.

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

Apple, pear and vanilla captivate the nose. On the palate, the acidity is well integrated in the middle body, quince, lime and spice complete the impression of the nose and in the finish the structuring acidity underlines the mineral finish.

FOODPAIRING

Whether Viennese veal schnitzel, grilled trout or an Asian noodle wok – the main thing is Theyerner Berg:

VILLAGE & VINEYARD Theyerner Berg

APPELLATION: Traisental DAC

VARIETY: Grüner Veltliner

SOIL: Calcareous loess, conglomerate

VINES PLANTED: 2009, 2011, 2015

SELECTIVE HANDPICKED: Early – Mid Oktober

SKIN CONTACT: 5 – 6 hours

AGEING: Stainless steel vats, 6 months on the fine lees

BOTTLING: March

ALCOHOL: 12,5%vol

RESIDUAL SUGAR: 1,6 g/l

ACIDITY: 6,8 g/l

SERVING TEMPERATURE: 10°C

AGEING POTENTIAL: 2024-2030

VEGAN



WEINGUT TOM DOCKNER

Traminergasse 3, 3134 Theyern | Traisental / AUSTRIA

weingut@docknertom.at | www.docknertom.at

