



Nussberg Grüner Veltliner 2019

Vintage: A rather mild winter turned into a normal spring, which corresponds to the long-term average. The bloom was a little earlier than usual and with very nice weather it passed quite quickly. Summer was on the warmer side, but there was regular rainfall, which contributed very well to the supply of the vines. These rains kept cooling off, which made the summer not as hot as it felt. In the second week of September, the harvest began with

the earlier varieties and the lighter wines, and it quickly became clear to us that the quantities would be less than expected, but the qualities well above average. The acid values were also much higher than feared and this led to a wonderfully aromatic vintage with a lot of liveliness and finesse, which seamlessly connects to the long line of great "9s".

Soil: The soil consists mostly of chalk-rich shell limestone; the vineyards, facing south and southeast, look to the Danube. Wines from these sites, as Grüner Veltliner Nussberg, are mineral and are characterized more by depth and spiciness than by primary fruit. The Danube's influence is quite strong, as on one side, its reflection of the sun can be intensive, while on the other side, its surface helps soften the variations of temperature. The result can be long, warm days, especially in the autumn. A continuous light wind from the west dries out the moisture brought by the humid nights – which is why botrytis is nearly non-existent here. This combination of factors makes it possible for the grapes to be harvested late, with complete ripeness.

Vinyard and Cellar: The grapes were picked by hand in October. Before pressing, the crashed grapes had been left on the skin for few hours to obtain more complexity to the wine. The fermentation took place in stainless steel tank to keep hold the fruitiness and aromas of the grape. The wine stayed on the fine lees until bottling in February 2020.

Tasting notes: The wine opens with a very pure and fresh but intense nose of crushed limestone, lime and lemon skins. Round and elegant on the palate, this full-bodied wine is powerful, juicy, very intense and citrusy and finishes with a refreshing, almost challenging tannin grip.

Technical Data: 13,5 % vol. alc.; 6,0 g/l acidity, 1,1 g/l residual sugar