



## Ried Preussen – Grüner Veltliner Nussberg 2018



**Vintage:** After a long and very cold winter, especially in the finals, an extreme rise in temperature followed within a short time with very fast budding of the vines and unusually high spring temperatures up to 30 degrees. This was followed by one of the earliest vine blossoms of all times, which in some vineyards was completed by the end of May. Extensive rainfall in June brought the vineyards well supplied into a hot and increasingly dry summer. Already towards the end of July the first berries became soft and the discoloration of the red varieties began, an unmistakable sign that we had to expect a particularly early harvest. In fact, this started unusually early. The first grapes for the base wines were harvested on August 20<sup>th</sup>, but also Chardonnays and Pinot Noirs for the prestigious Select and Grand Select were soon to be harvested. The decisions about the time of harvest were certainly very important in this vintage and from vineyard to vineyard very individual. Also our excellent equipment with cooling technology in the entire winery area was essential for the 2018 harvest. The vintage 2018 is characterized by very fine, well-balanced and juicy-drinking white wines and particularly well-structured deep-dark, spicy-fruity red wines, in all cases with very high storage potential. Exceptional maturity and flawless health of the grapes speak for an above-average vintage.

**Soil:** The grapes for the Grüner Veltliner Preussen came from the vineyard with the same name and that lies in the center of the Nußberg. This vineyard is more than 40 years old and, until I took it over in 2005, had been cultivated for a long time by Mayer am Pfarrplatz. In 2008, I began to implement biodynamic standards in the vineyard, and in 2011, it was officially certified. The soil here is extremely calcareous, with weathered limestone and sandstone. On the upper part of the vineyard, the rock extends to the surface.

**Vineyards and cellar:** The grapes were picked meticulously by hand during the last days of October. Any botrytised grapes were immediately removed, then the healthy grapes were gently de-stemmed. After being macerated at cool temperatures for around 5 hours, the grapes were carefully pressed in a pneumatic press. Complete spontaneous fermentation with natural yeasts took place in steel tanks. After some months of maturing on the fine lees, the wine was bottled in July.

**Tasting notes:** The Ried Preussen Grüner Veltliner opens with a pure, intense and smoky-mineral bouquet with ripe fruit flavors in the deep background. Full bodied, dense and silky on the elegant palate, this is a very complex, pure, tight, fresh and persistent Preussen Grüner Veltliner with fine tannins followed by a long and well-structured finish. The wine is still terribly young and somewhat closed but should have very good aging potential.

**Wine data:** 14,5 % vol. alc., 5,4 g/l acidity, 1,0 g/l residual sugar

Weingut Wieninger A-1210 Wien Stammersdorfer Strasse 31  
Tel +43 1 290 10 12 weingut@wieninger.at



[www.wieninger.at](http://www.wieninger.at)  
[www.premiumestates.at](http://www.premiumestates.at)