



## Nussberg Riesling 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 Riesling Nussberg are usually from the Preussen on the Nussberg, but because of the small yields and high ripeness, grapes from other vineyards on the Nussberg - the Obere Schoss and Purgstall – were also used. The soils are comprised of weathered shell limestone with a limestone bedrock, chunks of limestone can be found on the surface as well.

**Vineyard and cellar:** Meticulous grape selection by hand at the end of October was followed by yet another careful selection in the cellar through a fully-automated grape sorter, which removed any shriveled berries and tannin-filled stems. After approximately five hours on the skins at very cool temperatures, the mash was carefully pressed with a pneumatic press and fermented in steel tanks with spontaneous yeast. The wine was matured for several months on the fine lees, and then bottled in August 2019.

**Tasting notes:** The Riesling Nussberg opens pure and smoky on the citrus – flavored nose. Powerful, rich and complex on the palate, this is a dense, tight and intense Riesling with white fruit flavors and a lot of tension.

**Technical Data:** 13,5% Vol., 6,9 g/l acidity, 4,2 g/l residual sugar