



Ried Preussen 1ÖTW Riesling 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 grapes of the Riesling Ried Preussen come from the vineyard with the same name, which is located in the center of the Nussberg. The vineyard is over 40 years old and was managed by Mayer am Pfarrplatz for a long time until it was taken over by me in 2005. In 2008 I switched the vineyard to biodynamic agriculture and it has been certified since 2011. The soil here mainly consists of extremely limestone-rich weathering of limestone and sandstone, in the upper area of the vineyard the rock even reaches the surface.

Vineyard and Cellar: After careful grape selection by hand picking in the last days of October and a careful sorting out of botrytis, the healthy grapes were gently rubbed and carefully pressed with a pneumatic press after about 5 hours of maceration at very cool temperatures. The fermentation with naturally occurring yeasts took place 100% in the steel tank. After a few months of storage of the finished wine on the lees, it was bottled in June 2020.

Tasting Notes: Fine yellow fruit aspects on the nose, a hint of stone fruit, delicate mandarin zest, fine blossom honey. Complex, juicy, ripe white pome fruit nuances, finesse-rich acid structure, mineral, lime in the finish. Safe maturing potential.

Wine Data: Alc. 13,5%; Acidity 6,4 g/l; Residual sugar 1,3 g/l.