

Nussberg 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 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 2020.

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., 6,4 g/l acidity, 1,7 g/l residual sugar