



## Bisamberg Grüner Veltliner 2022



**Vintage:** An exceptionally long winter was followed by late but rapid budding of the vines. Flowering was then rather again, around mid-June, and accompanied by wonderful weather conditions. The summer was principally sunny and dry, hence towards the end of July the first small dry damage appeared in young plants. August then began similarly to the 2021 season with cool night temperatures and good rainfall, which led to a good water supply for the vines after all. As a result, the fruit of the grapes became nicely pronounced and the acidity levels remained stable. September was then rather mixed: Sunny phases alternated with rainy periods and turned the harvest into a challenge. However, the rain could

not any longer cause damage, as the amounts of water were too low, the wind values too high and the greenery in the vineyards too receptive. The harvest ended around October 20th and brought both very good qualities and a satisfactory quantity. The wines present themselves ripe with cool fruit and very good potential.

**Soil:** The Bisamberg–Wien Grüner Veltliner is a “Village Wine”, that grows in various vineyards on the Viennese Bisamberg – mainly in the vineyard Ried Zwerchbreiteln and some very small plots in the vineyards Ried Falkenberg and Ried Wiesthalen. The soil here is comprised of rather calcareous, light and sandy loess over solid limestone which give the wine an elegant aroma with a vivid acidity structure.

**Vineyard and Cellar:** The grapes for this wine come exclusively from vineyards that have been farmed according to biodynamic guidelines since 2008. After being harvested meticulously by hand and undergoing another careful selection through a fully automatic grape-sorter, the grapes from each parcel underwent a 3- to 5-hour maceration period and were then carefully pressed. The pre-clared must was fermented with indigenous yeast at cool temperatures in stainless steel tanks, then matured to accentuate the racy, fruity character as best as possible. After ageing on the fine lees for around 5 months, the individual parts were blended and bottled in early spring.

**Tasting Notes:** This wine offers a clear freshness and very fruity nose. Intense and juicy on the palate. Very elegant and charming, vibrant and fresh. The finish is mature, pure and slightly salty with a close-knit structure. It's quite an ideal companion for classic Austrian dishes.

**Wine Data:** Alcohol 12.5 % vol., Acidity 5.9 g/l, Residual Sugar 1.4 g/l