



Nussberg 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 grapes of Nussberg Grüner Veltliner derive from two old vineyards on the Nussberg – Ried Serfellner and Ried Weisleiten. The soils are relatively homogeneous: Both consist of chalky shell limestone with limestone in the subsoil. Only the clay content is somewhat different, as the Ried Weisleiten a loamier and iron-rich soil, that favors a darker fruit and spicier taste.

Vineyard and Cellar: Both vineyards are also farmed according to biodynamic guidelines since 2008. After careful grape selection by hand harvesting and further selection by a newly installed, fully automatic grape sorting system, the healthy grapes were destemmed and gently crushed. Then three hours of maceration at cool temperatures were followed by carefully pressing them with a pneumatic winepress. The pre-clarified must was fermented and aged in cooled stainless-steel tanks using spontaneous yeast to facilitate the naturally fragrant character as much as possible. Besides that, also small part of the wine was matured in a big oak barrel to emphasize the typical terroir notes. After a medium storage time on the fine lees, the individual vats were blended and bottled in March 2023.

Tasting Notes: The wine opens with a very pure and fresh but intense nose of crushed limestone, lime and lemon skins. Round and elegant on the palate, this full-bodied wine is powerful, juicy, very intense, citrusy and finishes with a refreshing, almost challenging acidity grip.

Wine Data: Alcohol 13.0 % vol., Acidity 5.9 g/l, Residual Sugar 1.9 g/l