



Nussberg Riesling 2020



Vintage: The year began with an exceptionally dry winter without the usual water reserves being built up. And also spring started not only dry, but also exceptionally warm. However, there was neither late frost nor lasting problems due to the initially low water supply. The later beginning of spring led to well-balanced precipitation with medium to warmer temperatures. An overall very pleasant summer for the vines encouraged the development of more intense fruit notes in the grapes. Since September was also showing its best side, the harvest started again relatively early in order not to achieve too high sugar levels for our lighter wines. It was very noticeable this vintage, that the Bisamberg with its loess

soils showed much earlier maturity than the Nussberg with its heavier shell limestone and primary rock soils. At the beginning of October there was a lasting change in the weather. Suddenly the glorious late summer was over, cool temperatures, repeated rain and tough early morning fog made the harvest very difficult. Fortunately, the vines with their grapes were now at such a high physiological maturity that the rain and the damp fog in particular could no longer affect the quality. In late October we waited patiently, sometimes for several days, to continue with the harvest. The completion only succeeded towards mid-November, as late as it had not been for a long time. 2020 appears surprisingly balanced and of high quality, with an elegance that we would not have expected before the harvest.

Soil: The grapes for the Nussberg Riesling are mainly from the Ried Preussen on the Nussberg, but because of the small yields and high ripeness this vintage, grapes from other vineyards on the Nussberg – the Ried Obere Schoss and Ried Purgstall – also came into play. The soils are comprised of weathered shell limestone with a limestone bedrock and chunks of limestone can be found on the surface as well.

Vineyard and Cellar: As all our vineyards, these are also certified biodynamic. Via meticulous grape selection we harvested the grapes by hand at the end of October. In the winery the grapes were destemmed and went 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 winepress, then transferred and fermented in stainless steel tanks with spontaneous yeast. The wine was matured for several months on the fine lees and bottled in August 2021.

Tasting Notes: The Nussberg Riesling appears pure and smoky on the nose with delicate citrus notes. Powerful, rich and complex on the palate, this is a close-knit and intense Riesling with white fruit flavors and a lot of tension.

Wine Data: Alcohol 13.5 % vol., Acidity 5.7 g/l, Residual Sugar 3.2 g/l