



## Ried Herrnholz Grüner Veltliner 2021



**Vintage:** An average but long winter was followed by a very cool spring, with the budding of the vines being particularly slow and exceptionally late. As expected, from mid-May the weather turned summery and the vines grew almost explosively, leading to normal flowering towards mid-June. The summer weather lasted for weeks, with no precipitation at all and the first young plants in the area already showed minor drought damage in mid-July. In addition, on July 17, a hailstorm swept over the Nussberg, which cost us 20 to 50% of the yield in these locations. Only those vineyards that were secured with hail protection nets, such as the Rosengartel and Ulm vineyards, were spared. In the beginning of August, summer was almost over, because

the night temperatures dropped unusually low and were more reminiscent of late summer in the mountains. The fruit of the grapes was particularly pronounced as a result, and the acid values remained at an unusually high level. September then was more the way we are used to, lots of sun and no rain brought us very good concentration with great maturity and distinctive acidity. The harvest began in the second week of September and, thanks to the excellent weather, was already over around October 20th. A crazy year full of surprises finally brought wonderful qualities with intense fruit and great potential with a little less yield.

**Soil:** The Herrnholz vineyard – named after a small wood on Vienna's Bisamberg – has soil with considerably high sand content, which influences relatively low grape yields. Of course, there is also a high chalk content, which nurtures soft, yet complex multi-layered wines. The vines were planted in the 1960s.

**Vineyard and Cellar:** The grapes reflect the conversion to bio-dynamic farming: This vineyard has reacted extremely well to the new cultivation methods. Following rigorous hand picking, then another selection via a newly installed, fully automatic grape sorter, and then a short maceration time – the grapes for the Grüner Veltliner Ried Herrenholz were carefully pressed. The filtered must underwent cool fermentation and maturation in steel tanks; this allowed the fruity, racy character to be emphasized. After maturing on the fine lees for as long as possible, the wine was finished and bottled.

**Tasting Notes:** Sourced from more than 40-year-old vines on loess soil the Grüner Veltliner Ried Herrenholz displays a clear, elegant and aromatic bouquet of ripe white fruits along with lovely smoky aromatics. On the palate, this is a tight, vibrant, exciting, very mineral and refreshing Grüner Veltliner. The finish is tight and salty, very mineral and structured due to very fine tannins from calcareous soils.

**Wine Data:** Alcohol 13.5 % vol., Acidity 5.7 g/l, Residual Sugar 1.0 g/l