



Ried Kaasgraben 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 single vineyard Kaasgraben is located in Sievering, approximately three kilometers west side from the Nussberg and so further away from the Danube. The vineyard has a higher sea level and the impact of the Wiener Wald brings a higher day and night amplitude. The soil is dominated of calcareous sandstone with a little clay content. The vineyard is about 50 years old and is south-south-east faced.

Vineyard and Cellar: The grapes are harvested very late, towards the end of October. Golden Yellow, physiologically perfect ripe fruits, without any signs of botrytis, or other impairments. The grapes were harvested by hand. After a four hour long mashing time they were pressed carefully. The pre clarified must was fermented in stainless steel tank with spontaneous yeasts, to get straight grape flavored aromas. After 6 months on the fine yeast the wine was bottled in July 2022.

Tasting Notes: The Ried Kaasgraben Grüner Veltliner opens with a clear, fresh, elegant and very aromatic bouquet of ripe white and yellow fruits intertwined with delicate spicy/mineral aromas. Full bodied, round and fresh on the palate, with delicate, perfectly integrated acidity and remarkable finesse, this is an elegant, vital and mineral Grüner Veltliner with a long, well-structured and clear finish.

Wine Data: Alcohol 13.5 % Vol., Acidity 5.6 g/l, Residual Sugar 3.2 g/l