



## Ried Preussen <sup>1ÖTW</sup> Grüner Veltliner 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 of this Grüner Veltliner derive from the vineyard Preussen, located in the center of the Nussberg. This vineyard is over 40 years old and was long managed by Mayer am Pfarrplatz until it was taken over by me in 2005. In 2008 I converted the vineyard to biodynamic agriculture and since 2011 it is finally certified. The soil here consists mainly of extremely calcareous weathering of limestone and sandstone, in the upper part of the vineyard the rock even reaches the surface.

**Vineyard and Cellar:** After careful selection of the grapes by manual harvest in the last days of October and a meticulous sorting out of botrytis, the healthy grapes were gently destemmed and after about five hours of maceration at very cool temperatures carefully pressed with a pneumatic press. The fermentation using spontaneous yeast took place 100% in steel tanks due to the small quantity. After a few months of storage of the finished wine on the fine lees, it was bottled in April.

**Tasting Notes:** Delicate nose of tangerine zest, underlined by nuances of yellow fruit, a hint of mango and tobacco in the background. Rich, close-knit, fine yellow fruit sweetness, delicate acidity structure, pithy, subtle salty nuances, stays long on the palate. Very good potential for aging.

**Wine Data:** Alcohol 13.0 % vol., Acidity 6.0 g/l, Residual Sugar 1.5 g/l

