



Wiener Riesling 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 grapes for the Wiener Riesling are grown in the vineyards of the Wiener Bisamberg (65%) and Nussberg (35%). The Bisamberg soil is comprised of light, sandy loess and the Nussberg consists mainly of weathered shell-limestone – both over massive limestone. The Bisamberg is defined by an open, apricot-toned character, while the Nussberg tends to exude mineral and peach flavors.

Vineyard and Cellar: The grapes come exclusively from vineyards that have been farmed according to biodynamic guidelines since 2008. After being harvested meticulously by hand, and then undergoing another careful selection through a fully automatic grape-sorter, the grapes from each parcel for the Wiener Riesling underwent a 5-hour maceration period and were then carefully pressed. The pre-clarified must was cooled in stainless steel tanks and, with spontaneous yeasts, fermented and matured to emphasize the fragrant character as much as possible as well as underscore the terroir notes. After ageing on the fine lees for a moderate length of time, the individual parts were blended together and bottled in March.

Tasting Notes: The Wiener Riesling is intense and concentrated on the nose but also fresh, pure and citrusy. On the palate this is pure and elegant, finessed and balanced dry Riesling full of tension. It also is ideal for pairing with spicy Asian cuisine.

Wine Data: Alcohol 13.0% vol., Acidity 6.8 g/l, Residual Sugar 4.7 g/l