



Nussberg Riesling 2022



Vintage: An exceptionally long winter was followed by late but rapid budding of the vines. Flowering was then rather again, around mid-June, and accompanied by wonderful weather conditions. The summer was principally sunny and dry, hence towards the end of July the first small dry damage appeared in young plants. August then began similarly to the 2021 season with cool night temperatures and good rainfall, which led to a good water supply for the vines after all. As a result, the fruit of the grapes became nicely pronounced and the acidity levels remained stable. September was then rather mixed: Sunny phases alternated with rainy periods and turned the harvest into a challenge. However, the rain could not any longer cause damage, as the amounts of water were too low, the wind values too high and the greenery in the vineyards too receptive. The harvest ended around October 20th and brought both very good qualities and a satisfactory quantity. The wines present themselves ripe with cool fruit and very good potential.

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 3.6 g/l