



Ried Preussen ¹⁰TW 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 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 grape selection by hand picking in the last days of October and a careful sorting out of botrytis, the healthy grapes were gently rubbed and carefully pressed with a pneumatic press after about 5 hours of maceration at very cool temperatures. The fermentation with naturally occurring yeasts took place 100% in the steel tank. After a few months of storage of the finished wine on the lees, it was bottled in June.

Tasting Notes: Fine yellow fruit aspects on the nose, a hint of stone fruit, delicate mandarin zest, fine blossom honey. Complex, juicy, ripe white pome fruit nuances, finesse-rich acid structure, mineral, lime in the finish. Safe maturing potential.

Wine Data: Alcohol 14.0 % Vol., Acidity 5.6 g/l, Residual Sugar 3.0 g/l