



## Ried Rosengartel <sup>10</sup>TW 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 Nussberg has always been the most famous vineyard in Vienna, and the Rosengartel is located right in its center. This fillet piece of the Nussberg is planted with ancient vines, which produce a particularly mineral and multi-faceted Riesling and thus express the terroir of Vienna's Nussberg in an excellent manner. The soil here mainly consists of extremely lime-rich weathering of limestone and sandstone with a medium proportion of clay.

**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 destemmed and after about five hours of maceration at very cool temperatures carefully pressed with a pneumatic press. 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 floral honey on the nose, nuances of yellow tropical fruit, smoky mineral touch, fine peach fruit in the aftertaste. Rich, elegant, fine stone fruit nuances, delicate acidity structure, hint of salinity. A fine and multifaceted wine with great aging potential.

**Wine Data:** Alcohol 13.5 % vol., Acidity 6.7 g/l, Residual Sugar 4.4 g/l