



Wiener 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 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 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 13.5% vol., Acidity 6.2 g/l, Residual Sugar 3.0 g/l