



HAJSZANNEUMANN

NUSSBERG

Riesling 2022

- Quality Level: Village Wine
- Certificates: biodynamic, vegan
- Production: Stainless Steel

VINTAGE 2022

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 come from different sites on the Viennese Nussberg. Its soil is comprised of limestone along with weathered shell limestone and a generous clay content.

VINEYARD & CELLAR

Just like all our other vineyards, these too, are worked and cared for according to the biodynamic principles. After meticulous grape selection by hand picking the individual batches were macerated for about six hours before being carefully pressed. The through sedimentation pre-clarified must underwent cool fermentation with its indigenous yeast and maturation in stainless steel tanks in order to accentuate the fruity character and capture the distinctive Riesling aroma as much as possible. Following a moderate amount of time on the fine lees, the individual batches were blended together and bottle. This wine was not modified through fining agents and therefor is not only vegan but also produced totally untreated according to Rudolf Steiner.

WINE DESCRIPTION

In the nose you have some floral notes, hints of white peach, papaya and honey. On the palate the wine is tightknit and presents itself with a touch of vineyard peach, a racy structure and some lime in the end. A multifaceted food companion that suits fish dishes exceptionally well.

TECHNICAL STUFF alcohol 13.0 vol.-%, acidity 6.5 g/l, residual sugar 3.3 g/l

