



HAJSZANNEUMANN

Ried STEINBERG 1ÖTW

Grüner Veltliner 2022

- Quality Level: Single Vineyard – First Growth
- 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 this Grüner Veltliner come from the Ried Steinberg, a vineyard with old vines located in Grinzing on a small hill next to the Viennese Nussberg. The soil in the Ried Steinberg is comprised of weathered shell limestone with an extremely high chalk content and a medium clay content. This vineyard was chosen by the association *Österreichische Traditionsweingüter* and is certified as an Erste Lage „1ÖTW“, which internationally speaking translates to a *premier cru* or a *first growth*.

VINEYARD & CELLAR

Just like all our other vineyards, this too, is worked and cared for according to biodynamic principles. After meticulous grape selection by hand picking the grapes were macerated for about 6 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 as much as possible. Following a moderate amount of time on the fine lees, finally the wine was bottled. 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

Exotic notes of grapefruit underlined with a hint of black pepper. This wine shows a chalky freshness, nice minerality and sticks long on the palate. It's tightknit, well-structured and has an incredibly salty touch. Even in its young years this wine seems very charming. The ideal companion for smoked or cured fish.

TECHNICAL STUFF alcohol 13.0 vol.-%, acidity 6.7 g/l, residual sugar 3.3 g/l

