



**HAJSZANNEUMANN**

## **NUSSBERG**

### **Grüner Veltliner 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 20<sup>th</sup> 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 Grüner Veltliner come from two vineyards on the Viennese Nussberg: Ried Weisleiten and Ried Haarlocke. The Nussberg soil mainly consists of calcareous weathered shell limestone with more limestone below.

### **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 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**

A glowing example of a Grüner Veltliner in a medium yellow with silver reflections. In the nose you have some fresh orange zest, a hint of pear and honeydew melon. Nice structure, refreshing and lively with a nice salinity and a touch of lemon. A very animating food companion.

**TECHNICAL STUFF** alcohol 12.5 vol.-%, acidity 7.6 g/l, residual sugar 2.0 g/l

