



**HAJSZANNEUMANN**

## **NUSSBERG**

### **Riesling 2021**

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

### **VINTAGE 2021**

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, in mid-May summer come along 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 showed minor drought damage in mid-July. Besides, on July 17, a hailstorm swept over the Nussberg, costing us 20-50% of our yield. Only those vineyards that were secured with hail protection nets, such as Ried Rosengartel and Ried Ulm, were spared. In the beginning of August, summer came to an end as the night temperatures dropped unusually low. As a result, the fruit of the grapes was particularly pronounced while the acidity remained at an unusually high level. September came with lots of sun and no rain, which gave us very good concentration with great maturity and distinctive acidity. Harvest started the second week of September and was already over around October 20th. A crazy year full of surprises finally brought wonderful qualities with intense fruit and great potential but a little less yield.



### **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.

### **TECHNICAL STUFF**

alc. 12.5 vol.-%, acidity 6.5 g/l, residual sugar 3.3 g/l

### **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.

