



HAJSZANNEUMANN

Ried STEINBERG 1ÖTW

Grüner Veltliner 2021

- Quality Level: Single Vineyard – First Growth
- 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 came 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 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.

TECHNICAL STUFF

alc. 14.0 vol.-%, acidity 5.5 g/l, residual sugar 4.3 g/l

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.

