



HAJSZANNEUMANN

Ried STEINBERG

Riesling 2021

- Quality Level: Single Vineyard
- Certificates: biodynamic, vegan
- Production: Stainless Steel, halbtrocken

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 Riesling 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 this Ried 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-clared must underwent cool fermentation with its indigenous yeast and maturation in stainless steel tanks in order to accentuate the fruity character and the typical Riesling aroma 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 therefore is not only vegan but also produced totally untreated according to Rudolf Steiner. Due to our low intervention approach, this year the sugar wasn't entirely transformed during fermentation and a subtle sweetness remained in our final wine.

WINE DESCRIPTION

In the nose you'll find fine notes of yellow tropical fruit, hints of passion fruit and saffron underlined with a touch of tangerines. On the palate it's juicy yet elegant with a charming fruit sweetness, pleasant acidity and silky texture. The wine has nice minerality paired with some salinity. It's very balanced and longlasting on the palate. A great food companion with wonderful aging potential.

TECHNICAL STUFF alcohol 13.0 vol.-%, acidity 7.5 g/l, residual sugar 16.7 g/l

