



HAJSZANNEUMANN

NUSSBERG

Grüner Veltliner 2023

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

VINTAGE 2023

Yet another exceptionally long and particularly moist winter was followed by late but rapid budding of the vines in May. Flowering took place under ideal conditions around mid-June and was continued by a glorious summer, at least until the end of July. August began with an unusually cool and rainy phase in the first half and the temperatures only picked up again in the second half, albeit with cooler night-time temperatures. The month ended with a large-scale hail event, fortunately the damage was rather limited. September was exceptionally beautiful, so much you could literally watch the grapes as they were ripening. Then, the harvest began in the first few days of September and progressed very quickly thanks to the impeccable weather conditions. October 12th was the last day of harvest, the earliest we've ever come to an end. The results were mixed: As quantities fell somewhat short of expectation, the gradations and qualities were great across the board. A lively and finesse-rich vintage with great potential is on the horizon.



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 6.3 g/l, residual sugar 1.0 g/l

