



HAJSZANNEUMANN

Ried GOLLIN ^{1ÖTW}

Weißburgunder 2022

- Quality Level: Single Vineyard, First Growth
- Certificates: biodynamic, vegan
- Production: oak barrels - big, used often

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 20th 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 this Weißburgunder (Pinot Blanc) come from the Ried Gollin, a vineyard on the southern slope of the Viennese Nussberg. More concrete, it's located in between the vineyards Ried Ulm and Ried Rosengartel. The soil in the Ried Gollin is comprised of limestone along with weathered shell limestone and a generous 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 the biodynamic principles. After meticulous grape selection by hand picking the grapes 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 large, often used oak barrels. 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.

WINE DESCRIPTION

In the nose you'll find a hint of honey paired with a slight touch of apricot and golden-delicious apple. This wine has a nice complexity to it. It's multifaceted with a well-balanced acidity structure and some lingering minerality. Great aging potential.

TECHNICAL STUFF alcohol 13.5 vol.-%, acidity 6.7 g/l, residual sugar 1.3 g/l

