



HAJSZANNEUMANN
WIEN

Nussberg Grüner Veltliner 2020



Vintage: The year began with an exceptionally dry winter without the usual water reserves being built up. And also spring started not only dry, but also exceptionally warm. However, there was neither late frost nor lasting problems due to the initially low water supply. The later beginning of spring led to well-balanced precipitation with medium to warmer temperatures. This situation hardly changed in summer either, periods of average warmth were repeatedly interrupted by short periods of bad weather with sufficient rainfall. An overall very pleasant summer for the vines, which encouraged the development of more intense fruit notes in the grapes. Since September was also showing its best side, the harvest

started again relatively early in order not to achieve too high sugar levels for our lighter wines. It was very noticeable this vintage, that the Bisamberg with its loess soils showed much earlier maturity than the Nussberg with its heavier shell limestone and primary rock soils. When we started with the vineyards on the Nussberg, half of the gardens on the Bisamberg had already been harvested. At the beginning of October there was a lasting change in the weather. Suddenly the glorious late summer was over, cool temperatures, repeated rain and tough early morning fog made the harvest very difficult. Fortunately, the vines with their grapes were now at such a high physiological maturity that the rain and the damp fog in particular could no longer affect the quality. In late October we waited patiently again and again, sometimes for several days, to continue with the harvest- The completion only succeeded towards mid-November, as late as it had not been for a long time. The white wines appear very intense and lively, have very good depth without being too heavy in the alcohol. The red wines also seem fruitier than before, but due to the reduced yield they also have a corresponding length with ripe tannins. 2020 appears surprisingly balanced and of high quality, with an elegance that we would not have expected before the harvest.

Soil: The grapes for the Nussberg Grüner Veltliner are grown in the vineyards „Weisleiten“ and „Haarlocke“ all at the Nussberg. The Nussberg consists mainly of weathered shell-limestone – also over massive limestone and is extremely calcareous.

Vineyards and cellar: The grapes come exclusively from vineyards that have been farmed according to biodynamic guidelines since 2002. After being harvested meticulously by hand, and then undergoing another careful selection through a fully automatic grape-sorter, the grapes from each parcel for the Nussberg Grüner Veltliner underwent a short maceration period on the skins and were then carefully pressed. The pre-clarified must was fermented at cool temperatures with its indigenous



yeast in steel tanks, then matured to accentuate the racy, fruity character as best as possible. After ageing on the fine lees for a moderate length of time, the individual parts were blended together and bottled in early Spring. This wine is vegan.

Tasting notes: The Nussberg Grüner Veltliner offers a lovely clear, fresh, precise and pretty aromatic yet elegant bouquet of white pip fruits and chalk. Fresh, pure and elegant on the palate, this is a rather lean but tension – filled GV with a clearly defined white fruit and lots of ripe phenols and minerals. It makes an ideal companion for classic Austrian dishes.

Wine Data: Alc. 12,5 %; Acidity 6,1 g/l; Residual sugar 1,0 g/l

