



HAJSZANNEUMANN
WIEN

Ried Steinberg - Nussberg RIESLING 2016



Vintage: An average winter was followed by a later sprouting and towards the end of April unfortunately a massive late frost. Particularly the locations at the Bisamberg and mainly the late – ripening varieties, which were already sprouting such as Chardonnay or Zweigelt, were badly affected. The affected vineyards recovered well over the year but the harvest was still small. The flowering in the middle of June by beautiful weather passed without any disturbances. And then followed a sunny summer with moderate temperatures and lots of rain. Especially the young plants enjoyed the frequent rain and grew as never before. The permanent humidity expedites diseases such as oidium and peronospora. Only the tireless effort of the team during the leaf work is due to the fact that we didn't have to suffer any major damage. September was particularly nice, dry and warm. From the

beginning October cold temperatures reach us suddenly. A perfect moment to start with the harvest in the single vineyards. 2016 is a vintage with a good concentration, playful fruit and intensive aroma. Exciting for white as well as red wines.

Soil: The grapes for the Ried Steinberg Riesling 2016 come from an old vineyard in Grinzing, right next to the famous Nussberg, facing south and overlooking beautifully the city of Vienna. The soil is comprised of limestone and a generous clay content with a very high content of chalk.

Vineyard and Cellar: Like all our vineyards also this one is treated the biodynamic way after the rules of Rudolph Steiner, the founder of biodynamic agriculture. After meticulous grape selection via hand-picking, the grapes for the Steinberg Riesling 2016 were macerated for about six hours before being carefully pressed to get as much of the Riesling Aromas as possible. The pre-clarified must underwent medium-cool fermentation with its indigenous yeast and maturation in steel tanks in order to accentuate the racy, fruity character as good as possible. Following a moderate amount of time on the fine lees, the wine was bottled without any fining and for that reason this wine is also vegan.

Tasting Notes: Brilliant yellow – green with silver highlights. Attractive notes of peach mingle with passion fruit, floral notes and a kiss of lemon. Full-bodied and simultaneously vibrant due to a juicy, elegantly delineated structure. Salty notes come in on the finish of this complex wine. Good ageing potential.

Wine Data: Alc. 13,0%; Acidity 6,4 g/l; Residual sugar 1,0 g/l