



HAJSZANNEUMANN
WIEN

Ried Steinberg 1 ÖTW- Nussberg Riesling 2017



Vintage: An average winter was followed by a very mild March, which led to a dangerously early sprouting. However, the April was below average cool, so the expulsion was very slow, unfortunately again with slight frost damage in the sensitive varieties Chardonnay and Zweigelt. But significant less than in the frosty year 2016. In this year we first start to burn straw bales in the vineyards to protect the vines. The damage could so keep low. May and also June showed early summer friendliness and ensured a trouble free flowering in the first half of June. The precipitation was rare and little extensive and so we came in a rather hot summer with little rain. Annual Rainfalls saved the vines through the summer, which goes down in history as the third hottest since records began. An early start of harvest in the first days of September was necessary to preserve the acidity and freshness of the wines, because this seemed particularly important to us. September, however, was unusually cold with some heavy rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest ended in mid-October with a very high quality both in white wine, as well as the red wines, lighter wines and the full-bodied single vineyard wines. The vintage 2017 shines with intense fruit, ripe acidity and shows up due to the earlier harvest not as lush as expected, but very elegant with a lot of drinking.

Soil: The grapes for the Ried Steinberg Riesling 2017 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 2017 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. 13,5%; Acidity 6,7 g/l; Residual sugar 1,0 g/l