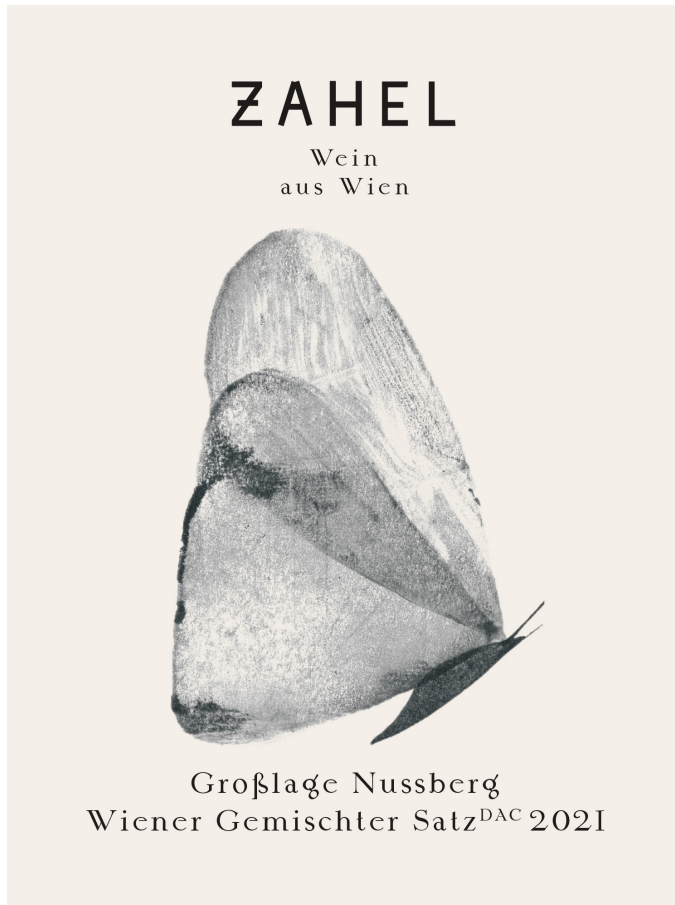


GROßLAGE NUSSBERG 2021



VARIETY & TERROIR

Field blend of Chardonnay, Pinot Blanc, Pinot Gris and Gewürztraminer on Dolomite limestone

VINEYARD AGE & YIELD

45+ year old vines

FARMING PRACTICES

Biodynamic viticulture, certified Demeter

VINIFICATION & AGING

All four varieties harvested, pressed and fermented together & aged in stainless steel for 5 months on the lees

TOTAL ACIDITY & RESIDUAL SUGAR

5,1 g/L & 1,1 g/L

ALCOHOL

13,0 %

PRODUCTION

1 200 bottles

Grown on the most South-facing site in the South of Vienna, surrounded by the Vienna woods where cool winds combine with pure Dolomite limestone to provide a unique svelte character.

Even in warm vintages, the nearby Viennese Forest provides a cooling counterpoint to the Pannonian winds from the south and ensures a long, steady growing season.

From 45+ year old vines of predominantly Chardonnay with Weissburgunder (Pinot Blanc) and Grauburgunder (Pinot Gris) grown in the Nussberg hill, fermented on the skins for 36-hours, then aged in Stockinger barrels with lalactic completed.

The Nussberg has a complex terroir of deep “Muschelkalk” Kalksteinverwitterungsboden (limestone-weathered soil with increased clay content) with calcareous sandstone and marl “flysch” formed more than 60 million years ago.