



HAJSZANNEUMANN
WIEN

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 from the Grüner Veltliner come from an old vineyard in Ried Gabrissen on Vienna's Bisamberg, a sunny south-facing location on loess, i.e. very sandy and light soil, with high lime content and a prominent gravel tongue in the higher part of the vineyard.



Vineyard and cellar: Starting with the 2015 vintage, the Hajszan Neumann winery began to vinify mash-fermented white wines without any intervention. The vineyards are cultivated according to biodynamic guidelines, harvested by hand and, after careful selection, mashed and usually filled in concrete eggs or amphores. The Grüner Veltliner 2020, however, was filled into a steel tank, where the fermentation took place on the skin, without the use of sulfur or yeast preparations. After the fermentation, the steel tank was filled, again not sulphurised and the wine with the skin remained there for over 4 months. In February 2021, the wine was carefully separated from the skin and again filled into a steel tank, where the wine matured for another 6 weeks before it was bottled without any fining and filtration.

Wine Description: The wine was filled in the bottle without filtration, so it's good to twist the bottle before opening. In the nose Muscat, elder, lychee. A fresh acidity, juicy structure and gentle tannins.

Wine Data: 12,0 % Vol., Acidity 5,5 g/l, residual sugar 1,4 g/l

