

2022 Ried Spitzerberg 1ÖTW

Site & Soil

With nearly 35 ha, the “Ried Spitzerberg” is the largest Erste Lage Cru on the Spitzerberg. It is situated on the mid-slope of the Spitzerberg, at an altitude between 190 and 230 meters. The higher part of the vineyard is steep, and very dry with sandy and rocky limestone. The lower part is more flat with alluvial soil. Here, the soil is a bit darker and can conserve a bit more humidity and it contains less limestone. Of the three Erste Lagen on Spitzerberg, this is a more dark fruited, rounder and a bit bolder wine than Ried Spitzerberg-Obere Roterd and Ried Spitzerberg-Obere Spitzer.

We cultivate 3 vineyard plots in this Cru, which vines are aged 55 and 70 years.

Harvest and Vinification

The grapes are picked by hand, and fermented with wild yeasts in open boxes, at ambient temperature. We do foot stomping and don't use any pumps. The extraction is very slow and soft.

After pressing, the wine matures for 20 months in large used casks and is bottled without filtration.

Vintage 2022

2022 was an extremely dry and hot summer, that challenged the vines. Ours, thanks to god, are used to challenging conditions on the dry and poor soil of Spitzerberg, and that is why they brought stunning results in this vintage. The wine is balanced with 13% alcohol, shows a precise fruitiness of red fruits, a refreshing acidity, velvety tannins and a wonderful silky, long finish. A wine with eternal potential to mature.



Basic Information

Kirchengasse 24
VARIETIES Blaufränkisch
2472 Prellenkirchen
ALCOHOL 13 Carnuntum, Österreich
RESIDUAL SUGAR 1
TARTARIC ACID 5,5
BOTTLES 2.500

Ratings

ROBERT PARKER WINEADVOGATE	95
JAMES SUCKLING	94



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