

Nº. 11

# toa zine

**MAGAZINE FOR &  
FROM WINE LOVERS**



# Oak

## WAYS OF WOOD

### MATTERS OF STYLE

As a vessel for aging, fermenting and – in early times – transporting wine, wooden barrels bear a tradition that goes back centuries if not thousands of years. Today, barrels have many different “companions” in the cellar. For sure, stainless-steel tanks have proven their value when they started being used in the 1970’s – and they still do. Austria’s fruit-driven, cool climate approach has seen a lot of success in the markets in the last couple of decades and this would not have been possible without stainless steel. However, there is more than fresh & fruity to our regions and more and more growers have revived and adapted the “old” methods of working with wood in the last 15-20 years.

Oak fermented and/or aged wines seem to have a growing following especially among low-intervention growers. There are many reasons for that. Malolactic fermentation provides for stability, for example and oxidative aging on lees for a welcome dose of mouthfeel to counter the often necessary low pH and high acidity. Fruit is a good thing but so is a certain level of oxygenation and a different kind of structure compared to stainless steel vinification. Moreover, wood is seen by many as a material “made by nature” and by some even as part of expressing their origin: quite a number of wineries source the wood for some of their barrels from their own forests. The decision for or against barrels is also one of practices and logistics: how do I need to divide the batches I harvest into my available barrel sizes, how do I handle the acidity levels (malolactics and the fallout of potassium bitartrate reduce those), how much wine do I lose due to evaporation etc. and ultimately, how is my cellar equipped so I can move or rack the often heavy barrels. There is a lot to consider!

As we are all aware of, the options and areas of application are plenty: oak or other wood types such as acacia, of various origins (French, American, Slavonian, Hungarian, Austrian, etc.), small or large barrels, new or used wood, various degrees of toasting or the thickness of staves. Whether for fermenting and/or maturing, for a short period or several years, and a mix of all these, growers find their individual ways and define their styles once healthy grapes have entered the cellar. The use of wooden barrels has seen many expressions during the last decades and it is safe to say that the last 10 years or so have seen a big turn towards wood as a support for a given wine style instead of wood as a make-up. For Austrian reds, the cool-fruit-driven factor seems to gain the upper hand compared to full-bodied density, and this is aided by vinification in used, large -and often Austrian- oak. The times of heavily barrique-d, obviously “international” styles are a thing of the past (1990’s, 2000’s), at least for those seeking to express Austrian grapes and terroirs.

And while oak has been in many instances the “natural” vessel for red wines, it is now increasingly used for whites as well, sometimes for 100%, sometimes in a mix of other vessels like steel tanks, concrete or amphora. For many growers, this is yet another way of returning to traditional methods which their ancestors applied to all wines, regardless of color: hand picking, pressing into barrels, aging on the lees until ready, not more, not less. As usual, we have interviewed a number of our growers on how they approach the use of barrels, where they get them from and what’s essential for them in order to pursue their style of wine.



**MARTIN OBENAU**  
UNCHAINED STEIN+HOLZ

A blend of regional grapes (mainly Grüner & Pinot blanc), blend of vintages and blend of vessels (used oak, stone barrels), aged up to 36 months



**JOHANNES ZILLINGER**  
VELUE WEISS

Grüner, Riesling and Muskateller, fermented and aged for 11 months in stainless steel and used oak barrels.



**MARTIN OBENAU**  
GLAUBENDORF  
(WEINVIERTEL)

Our large barrels, those above 1000 liters, are “our” barrels, that is, from our own forest, and made by a cooper from the neighboring village. I believe that our domestic oak works pretty well for large barrels. Plus, I’m sure the fact that it’s our oak does have an influence on the wines in the end. The smaller sized barrels, I buy from various other coopers – from Austria, France, Romania, Hungary... I try and check the best matches. Wood has always been central in our winery – my father has for sure had even more wooden barrels (also from our own forest) than me. I’m still using many of those to keep up the tradition, the oldest ones being 50 years old and with a capacity between 1000 and 4000 liters. As for the vinification, I like to ferment the larger part of my musts (especially those for the Unchained range) already in wooden barrels: the temperature does rise in the process, but the aromas are pretty distinctive when compared to fermentation in stainless steel. I also believe that the longevity of a wine is better after fermenting in wood. We do not rack the wines for at least a year, as a general rule. Also, we keep the barrels full at all times as this is the best way to keep them “alive” for as long as possible.

**JOHANNES ZILLINGER**  
VELM-GÖTZENDORF  
(WEINVIERTEL)

My barrels stem to 70 % from France, the rest are Austrian barrels from coopers Stockinger (mostly 600 liters, the size I prefer to use for all oak vinifications)

and Wiesinger who produces very close to our village. The latter ones are purely acacia wood, to be precise. The Stockinger barrels are 6-7 years old now and have been tailor-made for me, with thick staves of 42mm and 44mm (usually used for large barrels) so I expect to use them for many years to come. I bought the first one in 2012 and use it for my Numen series – it is still one of the best barrels I have! The major part of my wines (besides the batches for the non-vintage wines) stay in wood for roughly a year and I blend them 2 weeks before harvest to avoid having them empty. This makes for busy times as you can imagine! When speaking about acacia, it’s interesting to know that acacia wood has a strong influence only in the first year, actually it tastes like liquorice and really sweet. So it’s a bit tough to decide which wine to put in. I aim to fill my acacia barrels with wines that I can later blend easily and only use acacia as from their second year – then they’re great. I used to vinify my Numen Grüner Veltliner only in acacia but now I do it 50% in acacia and 50% in Austrian oak. French oak and Veltliner, for me, it just doesn’t match.



**CHRISTOPH HOCH**  
HOLLENBURG  
(KREMSTAL)

I think my dedication to wooden barrels is nothing less than “true love”, something inexplicable. Already in winemaking school I wanted to know everything about vessels (of all kinds). Before I took over the winery, we had a lot of stainless-steel tanks and only 2 barrels left. I didn’t want to get rid of them so I decided to fill each one with a “project” wine. Voilà the beginning of what



became to be “Christoph Hoch” as such, exploring, trying new things, taking new paths. We saved those barrels and began acquiring new ones. From the beginning, I understood that it needed to be used barrels as our cool climate terroir in Hollenburg is too delicate for expressing it through new wood. Stainless is of course a convenient material to work with but for me, it has a certain coldness. Wooden barrels radiate a certain warmth and we not only use them for aging but also for fermenting. The difference is striking, even in big barrels – less fruity but more complex! We were gradually buying barrels, in the first years from a cooper here in Hollenburg and from neighboring regions, all Austrian oak. Now, all big barrels are Austrian barrels and the used barriques we source in Burgundy. My idea for the barriques is that they are filled with wines which correspond to my style of wine. I didn’t find them in Austria as they have mostly been used for red wines or very bold whites. As from 2013, we started to source them during our educational trips and from growers who became our friends, for instance the Leflaive family. As for the large barrels (1500, 2000, 3000L...), I firmly believe that the best of them are available in Austria. A reason for that is that we in Austria have great resources for oak (unlike in Italy for example) and the French, they focus on small barrels. Our approach for all wines is blending and the question arises which batches to put in which type of barrel. This decision is always based upon the respective “project”, the “idea” behind each wine. The wooden barrel is always an integral part of the project, that is super important to stress out. We do not decide on what to put where only after harvest, the

idea of each wine is preconceived way before. As a general rule, the riper (in my understanding of ripeness, obviously) batches can do with newer wood like a recently picked-up barrique, filled 4 or 5 times before, while batches from cooler sites will be vinified in older wood. Also, it is a question of processing: whole bunch pressed wines, for instance, will require older barrels while destemmed and macerated batches newer ones. If the project is meant to express fruitiness, the barrel will be older and bigger (our “newest” big barrel is about my age, the oldest is more than 100 years old to put it into context). And the more complex, multifaceted wines will go into smaller, newer barrels. My barrels will always be a part of the whole, never a method to “pimp” my wines!



**CLAUS PREISINGER**  
GOLS  
(BURGENLAND)

My main large barrels are 95% Austrian, from Stockinger, 2000 L oval and 1000 L circular. In the last couple of years, I have invested a lot in my barrel inventory in this regard, the cellar is pretty full now. An anecdote: Recently, I thought it would be great to get a 600 L barrel, to use it for my Pinot Noir, for blending and to have more structure. So I got a French one and tasted it 3 days later: it was horrible, smoky, like bacon, a style I worked hard on getting away from – I had to discard it. But that doesn’t mean I don’t like French oak, actually I plan to acquire 2 barrels from a different cooper, Atelier Centre France, one for red, one for white, no rush, easy. Stockinger is great for big barrels but I believe the French are better for smaller ones. My big wooden



**CHRISTOPH HOCH**  
ROSÉ RURALE

Zweigelt, Sankt Laurent, Muskat Ottone, 2 vintages blended, fermented and aged in rather large old oak



**CLAUS PREISINGER**  
FRUITLOOPS RED

Mainly Blaufränkisch, Cabernet Franc & Syrah, fermented in amphora, aged in amphora and 1000-2000 L used oak barrels for 8 months.



**THOMAS STRAKA**  
BLAUFRÄNKISCH GRÜNSCHIEFER

100 % Blaufränkisch, spontaneously fermented and aged in large barrels from Austrian, wine only released after roughly 2 years of aging



**WABI-SABI**  
A.Q.U.A.L.E.I.T.E.N  
GRÜNER VELTLINER

Whole bunch pressed, spontaneous fermentation in oak barrels up to 700 L, aged there for 11 months.

fermentation vats (3500 L), I actually now use for aging as the small mash “tubs” I have are perfect for fermenting, they’re quick and easy to handle. The big vats are amazing storing vessels, for my KalkundKiesel for instance. A part of them is from years 200-2004, a part from 2009 so they’re perfectly neutral. Obviously, I also need smaller barrels as some vineyards and plots are not as big. With some batches, I couldn’t even fill a 1000 L amphora. As you know, all my wines are blends of various vessels – I simply wouldn’t want a pure concrete or amphora wine – the wooden barrels thus play an important role in my wine making approach.



Thomas Straka

**THOMAS STRAKA**  
RECHNITZ  
(SOUTHERN BURGENLAND)

Generally speaking, we have restructured our use of wooden barrels in the last years, moving from barriques towards larger barrels, starting at minimum 500 liters. The reason for this is that the wines age too fast in a barrique, in my view and referring to my wine-making approach. Barrique staves are 22 – 24 mm resulting in a quick micro-oxygenation. But I want my wines to age slowly and gain in elegance as time goes by. This is why I aim for thicker staves (above 40 mm) – this way the barrels will remain in use for many years. For me, it’s also a thing of working sustainably and not being forced to buy new barrels every 5 years. I want my barrels to be used for decades and also by the next generation. And in terms of style, my wines are clearly getting more and more fine and elegant. As for the origin, most of my barrels are Austria oak, the French

ones are almost gone. We have been working for nearly 20 years now with the cooper Pauscher: he knows how I need my barrels to be, how I picture my wines to turn out. I tell him: “Look, this is what I need, for red wine”, for instance, and he produces it the way I like it, in terms of toasting, thickness of the staves, etc. The biggest challenge for me is to decide which wine to put in which barrels, as with a new barrel, you’ll unavoidably have quite some oaky influence. We only started with large barrels for real some 10 years ago, so we still have a quite big proportion of rather “new” barrels”. However, time is on our side and I’m sure my wines will show the benefits of my approach in the use of oak.



Wabi-Sabi

**WABI-SABI**  
DANUBE REGION

We ferment all our wines in wood. The aging is mostly done in wooden barrels as well, but for some batches, we decide in February/March whether to rack them earlier – this depends on the fruit, the level of reduction, etc. There are some important factors to keep in mind when using wood: you cannot completely erase potential problems with bacteria from one year to another, you’ll have a certain amount of evaporation and obviously, the wines will lose fruit. A lot depends on the quality of the wood and on how thick your staves are. Some of our barrels (i.e. one of 700 L and rather thick staves) are pretty reductive but also a smaller one with Riesling whose staves are thinner. It’s also a question of who made the barrels! Fruit is important for many consumers and it’s up to the grower how to deal with it when using barrels.



So why do we put Wabi-Sabi into barrels? A major reason is that, as we use ambient yeast only, the barrels are a crucial factor for the fermentation to run smoothly. Other factors are healthy grapes and whole bunch pressing (the stems harbor a lot of yeast). So, if you want your fermentation to run fast and without added yeast, you’ll need a bigger amount of oxygen, thus barrels. Nothing comes without risks, and oxygen may bring along volatility and mousiness. Yes, stainless steel would give us more fruit but in order to ferment as “naturally” as possible wooden barrels are essential. Also, the rough surface inside the barrel helps a lot to reduce potassium bitartrate (“cream of tartar”) as we do not stabilize the wines with metatartaric acid. Of course, this reduces the acidity in our wines – one of the reasons why we pick early. The whole process and the decision to use wooden barrels are all part of a cycle which is never free of compromise – we simply work on getting right as many pieces and as close as possible in order to realize our style!



Erwin Tinhof

**ERWIN TINHOF**  
EISENSTADT, LEITHABERG  
(BURGENLAND)

Generally, we work with various sizes of barrels from two coopers, François Frères and Stockinger. For the white wines, we use larger barrels of 1000, 2000, 500 and 600 liters but also pièces of 228 liters. For the reds, we only use 500 L barrels and pièces as well as large used barrels. Another principle of ours is that we do not vinify our single vineyard wines in one of the smaller sized barrels uniquely, it’s always a mix of various

degrees of oxidation. Our village (“Ortsweine”) wines are vinified mostly in the large barrels and a smaller proportion in the 500 and 600 L ones. The regional Leithaberg range is aged 50% in stainless steel and 50% in large barrels. As for the age of, we rely on blending as well – our oldest large barrels for red wines are approx. 35 years old, for the whites around 16-17 years old. For sure, we have to buy in new barrels every year in order to keep our stock but we only put in our entry range of Leithaberg wines for 1-2 years. These are then blended with batches that have seen older oak. The youngest barrels we use for our single vineyard wines are a minimum of 2-3 years old. 2 years ago, we also started using barrels made from oak from our own forests! The oak trees have been felled in 2017 and the wood left to dry for 3 years thereafter at Stockinger. In 2022, we finally received two barrels of 2000 L, two of 1000 L and one of 600 L which we are very happy with! We will continue this every now and then but one has to keep in mind that it was 11 trees needed for those 5 barrels! All in all, we want also our white wines to be fermented and aged for at least 50% in oak. This lends the wines a completely different dimension and structure and we believe that this is a perfect fit for our style.



**ERWIN TINHOF**  
LEITHABERG NEUBURGER

Fermented spontaneously mainly in large oak & 20% in steel, aged in 2000 and 3000 L used barrels from Austrian oak

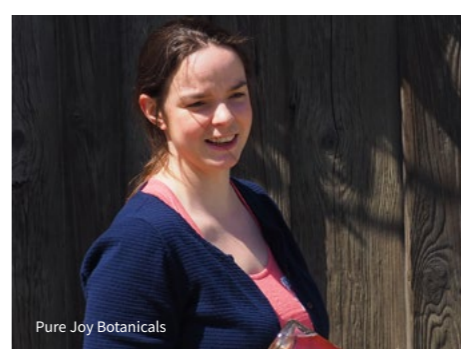


Rudi Rabl



**RUDI RABL**  
RIESLING STEINHAUS ROTE ERDE

Unique iron rich soil shallow soils yield this expressive, minerality-driven Riesling, fermented and aged on the lees



Pure Joy Botanicals



**PURE JOY BOTANICALS**  
ROSÉ

Base wine aged in large used oak barrels, methode ancestrale with co-fermented, biodyn grown rose blossom tea

# VINTAGE

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**CHALLENGE  
ACCEPTED**

There is a great number of factors shaping the outcome of a vintage. Obviously, the respective climate and weather throughout the year have a huge influence on grape health, yield and harvest timing but let's not forget the human factor. Only a fool would not prefer bringing in a good yield, however, quality minded growers will always accept the odd ton less in the cellar provided the grapes are healthy and as ripe as desired for given wine styles. The 2023 season was a diverse and heterogeneous one in Austria, so it's hard to generalize. As in many past

years, the summer brought along heat waves but for a change, spring was wet and rather cool so bud break occurred later than on average. Downy mildew was an issue in many as was powdery mildew in some regions, asking for timely and precise plant protection. Spring and summer turned out as erratic as usual, with some extreme events (drought, hail, floods, torrential rain) scattered all over wine-Austria. Actually, you could have massive rain in one part and none of it just 10 km's farther away – depending on where the cloud decided to linger. September

(the warmest on record) and October however turned out hot and sunny allowing for a rather swift and less stressful picking season. As for the vintage style, 2023 is looking to become a great vintage for reds and a good one for whites, maybe with a touch lower acidity levels. But then again, this may be the opposite at some estates, depending on weather and individual approach. Allow us to generalize in one more point: great growers will always find ways to deal with whatever comes their way! Let's check out some TOA harvest reports:



**GRUBER RÖSCHITZ**  
RIESLING

Grown on granite soils, fermented and aged in stainless steel tanks to emphasize the grape's minerality and fruit expression



**PETER & PAUL**  
GRÜNER VELTLINER

Selection of various conglomerate vineyards, fermented and aged in stainless steel tank, underlines freshness and light-footed typicality



Family Gruber

**FAMILY GRUBER**  
**RÖSCHITZ**  
(WEINVIERTEL)

Vintage 2023 started with rather cool temperatures and bud break was late which is not a bad thing, generally spoken. Vine growth was slow so we were not forced to start plant protection spraying at an early stage – another beneficial factor. The season continued with warmer weather and enough rainfall, we even had periods of 3 days of continuous, not torrential rain which was very helpful in order to replenish water supply. This vintage was for sure one with quite some pressure in terms of powdery mildew so we had to pay a lot of attention to this. Christian, our vineyard boss, managed this threat very well! For a change, the harvest started later than in the last couple of years as we began picking grapes only in October. As in all regions, the harvest season was extremely warm, also during the night which is unusual here in Weinviertel so the ripeness levels are pretty high. However, the day-night temperature shift was becoming more pronounced in the last weeks of picking leading to perfect conditions. In terms of style, the acidity might turn out a bit lower for Grüner Veltliner and the ripeness a bit higher for Riesling but with surprisingly good acidity levels! As for reds, 2023 will be a fantastic year, no doubt. Our new cellar was just about ready for processing the new vintage

and I'm sure this will increase the quality even more: we are now able to process the incoming grapes even quicker, more precisely and we have enough space for all vessels and tanks. You cannot underestimate factors such as timing and precision and we're very happy with our new facility!

**PETER & PAUL,**  
**HARALD HOCH,**  
**HOLLENBURG (KREMSTAL)**

Just like almost everywhere in Austria, the spring was cool and luckily wet. Mind that winter and spring humidity are crucial for the yield of the following season. This late start also gave us the opportunity to take care of different things, other than those required in the vineyard. What we have witnessed during the last couple of years, is that there is no gradual warming (or cooling down) anymore – the cool weather is instantly followed by hot spells causing the vegetation to “explode”. This was also the case in this year and we (just like all growers) had a



Harald Hoch



Karl Fritsch

lot to do in order to control growth and keep diseases in check. In our region, it was especially downy mildew that kept us busy, in particular at the start of the growing season. The time of flowering indicated a rather “normal” start of harvest and we anticipated something like mid-end of September. Alas, you cannot rely on weather anymore. The big “surprise”, so to say, was the extremely warm and sunny autumn. In general, we picked healthy grapes at nice, consistent ripeness levels with a touch lower acidities. As for the taste, we initially expected less fruity wines (due to the warm fall) but nights were cold enough for microbiologically stable musts and a good balance between fruit and acidity.

**KARL FRITSCH,**  
**OBERSTOCKSTALL**  
(WAGRAM)

One issue which has been very significant this year was Esca, the “Covid” of vines, which was not such a problem in 2022. I compare it to Covid as it comes in waves and manifests itself especially in situations of excessive stress. Obviously, there are always times of stress in a season, it's too wet, too dry, too hot and 2023 was not an exception. It's important to keep in mind that when pulling out an Esca vine and replanting it, it takes at least 3 years for the new one to be productive. And this affects 2-3% of the vines in a vineyard on a yearly basis! As for the vintage 2023 in general, it was for sure one of the most thrilling years, also when I look at the parameters. As an example, we harvested some Riesling

with 19° KMW (thus pretty ripe) and at 10 mg/L of acidity! Although Grüner is said to be sensitive (in terms of acidity levels) to heat, we were very much happy with the results. But then again, it's been pruned gently for short spurs and the yields are low so that helps a lot! Also, as September and October were so warm, we picked the grapes in early morning and stopped at afternoons so to preserve freshness. A crucial topic, no doubt, is fermentation. We ferment spontaneously and this allows us to better transport the typicity of the grapes and their vineyards. However, these fermentations often take longer and include malolactic fermentation – this is why the wines simply need time for their window of drinkability to open up. Also, malo reduces the acidity and this is why we pick earlier. When it comes to style, I'd see 2023 somewhere between 2021 and 2022. Let's wait and see!



Johannes Trapl

**JOHANNES TRAPL,**  
**STIXNEUSIEDL**  
(CARNUNTUM)

The year 2023 was one of lot of challenges as many of my colleagues would agree with. From the beginning, I was convinced that this could turn out being a great year for those who worked hard and a “small” vintage (in quality and quantity) for those who didn't. Also here in Carnuntum, we had a lot of water in spring and for sure, there was downy mildew – however, this was manageable if one knew what to do. And when you don't treat your vineyards well, you'll



**KARL FRITSCH**  
RIESLING RIED MORDTHAL 1. ÖTW

Precise single vineyard Riesling grown on loess, gravel & sand, fermented and vinified in stainless steel tanks.



**JOHANNES TRAPL**  
UNI6

Mainly Blaufränkisch & St. Laurent, fermented in a mix of 225-500 L used oak barrels and aged in stainless steel and some oak as well.



**MICHAEL GINDL**  
FLORA

Riesling, Scheurebe & Gelber Muskateller, spontaneous fermentation in stainless steel tanks, aging on fine lees for 4-6 months.



**ERICH MACHHERNDL**  
PULP FICTION RED

100% Syrah, mainly free flow juice, fermented in an overflow tank and aged in used 300 L oak barrels, minimal addition of SO<sub>2</sub>.



have issues with powdery mildew as well, especially when you pick your grapes with the machine. As for parameters such as ripeness, we have seen once again that it's important to be on time when harvesting Grüner Veltliner. Its acidity levels can drop significantly and fast, from one day to another. I'm very sensitive in this regard as the fruit expression in the grape is closely linked to the acidity. We were able to pick when it was necessary and we're very pleased with the quality, not only for whites but for our reds as well. The yield was a bit lower compared to the last vintages but I liked the balance a lot! With yields of roughly 5 tons per hectare, it's a good amount to handle and to process the way we like our wines to turn out. All wines have fermented swiftly and we have again tried to take some steps differently in the cellar, towards a bit more fruitiness, while remaining on the light side and maybe a tiny bit more alcohol – in our terms, that would equal around 11% vol. for the whites and 12-12,5% vol. for the reds. Already at this stage, I like the structure and the tannins a lot in this new vintage!

**MICHAEL GINDL,**  
HOHENRUPPERSDORF  
(WEINVIERTEL)

Until August, the season was just about perfect in my region. The precipitations occurred before we started plant protection and the weather was actually great thereafter. During summer, we had thunderstorms just when we needed them and not too heavy ones in that.

September was unusual on the other hand as the temperatures didn't drop below 20 °C in a span of 10 days. Yes, there were some heavy rains in that period but in my view, it was the warm nights which brought problems with rot. Cold and wet is not such an issue, it's the combo of warm and wet. I had some loss in volume but for me, that's fine, I'm used to small yields and we launch the wines later now anyway – I won't fill the 2023's before August 2024. When talking about a specific style of 2023, I strongly believe that my way of farming (cover crops, wrapping the shoots, etc.) and low yields (4 tons per hectare, max. 5) largely level out climate variation. If you harvest bigger crops, and put in a lot of treatments, you'll have a bigger impact of the vintage. Maybe I'll have 2-3 tenths of acidity more or less or half a degree in alcohol but that's all. Especially for my Grüners like Little Buteo and Buteo, I feel that the style is very much unique. This has to do with my terroir, for sure, especially the high content of limestone beneath the top soils, besides my non-intensive cultivation methods. Yes, I could work in a way to have 3 tons more per hectare, but I know this would jeopardize my style of wines. My main goal – and I have worked hard for it in the last 10 years – is to have consistence. I don't need a superbly outstanding vintage as I know that my kind of farming will prevent me from having bad vintages! This is the secret of success – not one extraordinary vintage but constant quality over the years.

**ERICH MACHHERNDL,**  
WÖSENDORF  
(WACHAU)

I believe 2023 is going to be a great vintage at Machherndl despite losses in yield. We were affected by hail shortly before harvest so we had to do a lot of selecting to pick only the healthy grapes. In one of my vineyards, we merely harvested 600 liters, to give you an idea. Some stress caused by drought in summer also reduced the crop – in some vineyards I could only harvest a quarter of the usual volume. The grapes we



could pick however, show outstanding structure and 2023 should become an excellent vintage especially for Riesling. It took quite a while until reaching harvest: normally we pick the grapes for our Riesling Smaragd in the second week of harvest but this year we had to wait till the very end – we brought in the Riesling grapes from our steep Kollmütz vineyard on 25th October yet still at 12,5%! As for the Grüners, they have very nice acidity levels, around 6-6,5 mg after malolactics and fermentations are looking very good as well. We have adapted the vinification a little bit this year and have vinified more with whole bunches and macerating the skins less. This way, the wines will have lower tannin levels and will be a bit more easy drinking so to say. I will however blend in some batches with more skin contact to provide for structure. I think that 2023 will be even "better" than 2021, which was a fantastic year, maybe slightly more harmonious as the acidity is not as searing as two years ago. I'm happy with what the wines look like right now!



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**Millesime Bio, Paris**  
29.1.-31.1.2024  
[www.millesime-bio.com](http://www.millesime-bio.com)

**Raw Wine Fair, Paris**  
11.2.-12.2.2024  
[www.rawwine.com/fairs](http://www.rawwine.com/fairs)

**Vinexpo, Paris**  
12.2. – 14.2.2024  
[wineparis-vinexpo.com](http://wineparis-vinexpo.com)

**Prowein, Düsseldorf**  
10.3.-12.3.2024  
[www.prowein.de](http://www.prowein.de)

**VieVinum, Vienna**  
25.5.-27.5.2024  
[www.vievinum.at](http://www.vievinum.at)

**Raw Wine Fair, Copenhagen**  
9.6.-10.6.2024  
[www.rawwine.com/fairs](http://www.rawwine.com/fairs)





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