

DOMÄNE ROLAND CHAN –

GRÜNER VELTLINER SMARAGD WACHAU RIED HÖLL 2021



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DOMÄNE ROLAND CHAN:

Domäne Roland Chan is the realisation of a dream of Roland Müsch and his family in 2017 – the creation of a boutique winery featuring the dry wall terraces in the heart of the Wachau. The terraces are tilled manually with deep respect for nature. The wines are a pure expression of the cultural heritage landscape. Since 2019 member of the Vinea Wachau.

Ried Höll:

South facing, between 300m and 345m altitude, covering nearly the whole part of the south side of Ried Höll, the steep slopes have little top soil and the bedrock often breaks through. The south expositions makes this a hot site. Very steep terraces, all secured with dry walls. A patchwork of different plots planted with a panoply of grape varieties - Grüner Veltliner, Riesling, Muskateller, Zweigelt and Weissburgunder (Pinot Blanc) and the odd vine that remains to be identified. Dotted with 5 different huts, a large walnut tree, a deer stand and a newly built tasting terrace - this vineyard is unlike any other.

Vintage Note 2021:

The year started cold and with delayed budding - so there was no risk for any late frost. Flowering was nearly 3 weeks late, but development caught up in July. August gave us some concerns due to the rain, but the cold weather also protected the vines from fungal pressure but delayed again the development. An exceptional September in turn provided for perfect conditions and slowed further the ripening of the grapes. Last but not least, October could not have been better and this laid the backdrop for a perfect late harvest.

Harvest date: 28th October 2021

Winemaking notes

Our efforts during pre-harvest had paid off well and we ended up with a batch that could again cold macerate for 20 hours. Slow fermentation in stainless steel, to full dryness. Left on the fine lees for 9 months, no fining and filtering

Tasting note

James Suckling 93

A very spicy Gruner Veltliner with dried sage, lentil and fresh pineapple aromas. Both rich and well-structured on the concentrated palate. Racy acidity for this grape with plenty of mineral intensity at the long finish.

IWSC Bronze

A vibrant example with pure stone fruit and a lovely leesy note.

Grüner Veltliner Smaragd Wachau DAC
Ried Höll 2021
Prüfnummer: N 16529/22
Production: 350 bottles and 50 Magnums

Alcohol: 18.9%
Dry extract: 21.9 g/l
Residual Sugar: 1.5 g/l
Acidity: 6.7 g/l
Total SO₂: 101 mg/l

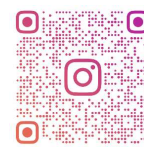
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