

# DOMÄNE ROLAND CHAN – RIESLING SMARAGD WACHAU DAC RIED ACHLEITEN 2021



DOMÄNE  
ROLAND CHAN



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ÖSTERREICHISCHES ZERTIFIKAT FÜR WEINQUALITÄT

★★★★★

TIPP

Riesling Smaragd Wachau DAC  
Ried Achleiten 2021  
Prüfnummer: N 16525/22  
Production: 1800 bottles and 175 Magnums

Alcohol:	14.6%
Dry extract:	22.7 g/l
Residual Sugar:	1.7 g/l
Acidity:	7.6 g/l
Total SO <sub>2</sub> :	80 mg/l

## 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 toiled 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 Achleiten:

South-East facing, between 285m and 325m altitude, terraced mostly with escarpments rather than dry walls. One of the highest lying sites of Achleiten, just before the ridge bending towards Ried Klaus. This location provides great ventilation and the grapes are one of the latest ripening. The vineyard is crowned with the oldest medlar tree in the Wachau. It is lined with the Welterbesteig hiking trail which leads through an oak tree forest, and features a bench inviting for a break. The vineyard was planted in 1983 entirely with Riesling. The upper part of Ried Achleiten is mainly composed of Gföhler Gneiss. Achleiten is famed for being the most distinct and recognisable Ried in the Wachau - easily recognisable by the Achleiten spice that transcends all wines coming from this location.

## 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: 31<sup>st</sup> October 2021

## Winemaking notes

When the grapes were delivered to our winemaker Christoph, he proclaimed that he had never seen such perfect material at such a late harvest. Cold maceration for 24h was an obvious decision. Slow natural fermentation in stainless steel ended bone dry. Left on the fine lees for 9 months, no fining and filtering. This great terroir made the wine itself without any intervention.

## Tasting note

**James Suckling 95:** Great nose of peach and Amalfi lemon with a touch of wild rose aroma. Rich, concentrated and precise, this manages to make a bold statement and remain subtle. Huge ripe apricot and crushed stone finish.

**IWSC Silver Medal 91:** Intense style with lots of juicy citrus and floral notes on the initial attack before the zesty and invigorating acidity cuts in. This a powerful wine made in a very energetic style.

**Adi Schmid:** A bouquet full of finesse, always cool, the Danube is at play, a rather delicately strung Riesling but with assertiveness, filigree notes, stone fruit, a Riesling that builds up immense structure, immensely deep, stony, salty, taut and endlessly long. This is pure minerality. This is pure WACHAU.

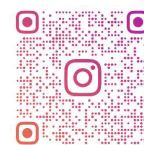
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