

DOMÄNE ROLAND CHAN –

RIESLING SMARAGD WACHAU DAC RIED BACH 2021



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JAMES SUCKLING.COM



Riesling Smaragd Ried Bach 2021
DAC 2021 Wachau
Prüfnummer: N 16522/22
Production: 1200 bottles, 150 Magnums

Alcohol:	13.5%
Dry extract:	29.2 g/l
Residual Sugar:	5.0 g/l
Acidity:	8.5 g/l
Total SO ₂ :	103 mg/l

DOMÄNE ROLAND CHAN:

Domäne Roland Chan is the realisation of a dream of Roland Müksch 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 Bach:

A South-West facing amphitheatre with very steep slopes, between 250m and 300m altitude, shaped into impressive terraces with high dry walls. Planted entirely with Riesling 30-45 years old, which thrives magnificently in this mineral rich soil. The top west vineyard is covered with forest but ancient terraces are clearly visible amongst the trees. Permission has been given to restore this part into 10 terraces and to replant them in the next 3 years. Originally 2 vineyards, a lot of hard work has now fused them together and interconnected them with a serpentine going up the slope. A hard vineyard to work, but the wine has proven to be outstanding.

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 dates: 29th October 2021

Winemaking notes

The pre-harvests in Bach paid off and on harvest day we hauled in clean and mature grapes. The quality was superb and perfectly clean. We cold macerated for over 24 hours due to the purity of the fruit. Following the great experience with the 2019 and 2020 vintages we decided to use again the large Schneckenleitner barrel for this wine. Fermentation finished three weeks later and was taken off the gross lees and kept until July 2022 on the fine lees until bottling, which was done unfiltered. Minimal use of sulphur.

Tasting note

James Suckling 95

The stunning nose of white peach, Amalfi lemon and honeysuckle leads you into this wonderfully ripe, yet sleek and focused Wachau dry Riesling that has great length and precision. The wet stone character doesn't want to stop! Limited production. Still very young. Drinkable now, but best from 2024.

IWSC 2023: GOLD 95

Intense and pure nose showing roses, golden apples, lime and smoke. The palate has great weight with lots of balancing acidity. A touch of cream adds another dimension to the round and very long finish. A lovely wine!

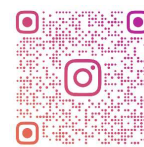
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