

DOMÄNE ROLAND CHAN – GRÜNER VELTLINER FEDERSPIEL WACHAU RIED BACH 2022



DOMÄNE
ROLAND CHAN



Grüner Veltliner Federspiel Wachau DAC
Ried Bach 2022
Prenumber: N 16253/23
Production: 930 bottles

Alcohol:	12.3%
Dry extract:	16.7 g/l
Residual Sugar:	1.4 g/l
Acidity:	5.1 g/l
Total SO ₂ :	87 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 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 Bach:

Perched at 300 meters above sea level, our vineyard features two south-facing terraces separated by a tree-lined ravine and located just 50 meters from our Bach Riesling Amphitheater. Further up the side valley, the cooler nights lend a distinct, refined character to the Wachau expression. The vineyard is planted exclusively with ancient Grüner Veltliner vines—each over 60 years old. When we took over, the vineyard had been neglected and its wines overlooked. Through our passion and hard work, we restored the rows to their former glory, and the vines have since thrived, rewarding us with exceptional yields. This extraordinary old-vine vineyard now reveals a deep minerality and an exceptional expression of Grüner Veltliner.

Vintage Note 2022:

The 2022 wine-growing season was marked by unusually warm and dry weather. A mild winter and early spring provided optimal initial growth conditions, while a particularly hot summer accelerated ripening. However, timely rainfall in late summer prevented drought stress and supported the development of healthy, balanced grapes. This vintage has yielded wines with concentrated flavours, vibrant acidity, and good structure, and a more delicate structure than the 2021s.

Harvest date: 18th October 2022

Winemaking notes

A pre-harvest of the Bach Old Vines plot, due to the abundant grapes on the vines. The weaker bunches were harvested 2 weeks before the Smaragd harvest. After 4 hours of cold maceration in the press, gentle pressing into the vat. Slow natural fermentation in stainless steel ended bone dry. Left on the fine lees for 9 months, no fining and filtering. A fresher and lighter version, but with nearly the same minerality and depth as the Smaragd.

Tasting note

James Suckling 91: Striking youthful nose of white thorn blossoms, Asian pears and white pepper. Very spicy and herbal on the creamy, medium-bodied palate. In spite of the modest acidity, this finishes firm and bright thanks to the citrus zest character there. Very limited production.

Falstaff 92-94 (barrel sample – top rated Federspiel): Light greenish yellow, silver reflections. Inviting bouquet of quince, delicate candied orange zest, a hint of papaya, floral touch, meadow herbs. Juicy, elegant, enticing ripe stone fruit, remains well lasting, integrated acidity, mineral, good food companion.

Domäne Roland Chan
Kellergasse 102, 3610 Wösendorf, Austria
Tel.: +43 660 8345252
Website: <https://domaene-rolandchan.at/>
Email: office@domaene-rolandchan.at



DOMROLANDCHAN

