

**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 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 2018:

Frost at Easter but little damage for our vineyards. A beginning growing season others, promising a sizable harvest. August saw a heatwave. Rain and humidity in September promoted fast spreading botrytis, requiring very careful work at harvest. Yield was therefore quite reduced and sugar levels moderate after cutting out botrytis.

Harvest date: 6th October 2019**Winemaking notes**

Very ripe and healthy grapes with high sugar levels. Whole bunches crushed and immediately pressed. Natural fermentation with wild yeasts sets in on the 16th October. Fermentation finished on the 26th October and taken off the gross lees. Bottled on the 13th April 2019 unfiltered. Minimal use of sulphur. Additional 1 year bottle aging before release.

Tasting note

Alluring ripe peach, apricot and persimmon and spicy notes. The palate is rich and voluminous, with a strong mid-palate. The finish is powerful and long and leaves a clean fresh lingering flavours. Will hold up to richly flavoured dishes in food pairing.

Grüner Veltliner Ried Höll 2018,
Wachau, Qualitätswein
Prüfnummer: F 2238/19
Production: 150 bottles and 50 Magnums

Alcohol:	14.7%
Dry extract:	21.6 g/l
Residual Sugar:	1 g/l
Acidity:	4.9 g/l
Total SO ₂ :	82 mg/l

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