

DOMÄNE ROLAND CHAN –

GRÜNER VELTLINER SMARAGD WACHAU RIED HÖLL 2022



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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. Since 2024 certified Sustainable Austria.

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 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: 1st November 2022

Winemaking notes

Our efforts during pre-harvest had paid off well and we ended up with a clean batch that could again cold macerate for 4 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:

Very exotic nose, but with excellent freshness and a whiff of smoky complexity. This full-bodied gruner veltliner Smaragd balances creamy richness and deep fruit with expressive spice and smoke character. The serious structure asserts itself at the long, firm finish.

Falstaff 93:

Strong golden yellow, silver reflections. Aromas of ripe yellow tropical fruit, a hint of pineapple and mango, candied orange zest. Complex, juicy and deep, fine spicy nuances, subtle acidity, mineral and lemon in the finish, lingers with a salty aftertaste, already accessible.

Grüner Veltliner Smaragd Wachau DAC
Ried Höll 2022u

Prüfnummer: N 16255/23
Production: 810 bottles and 50 Magnums

Alcohol:	13.6%
Dry extract:	20.6 g/l
Residual Sugar:	3.3 g/l
Acidity:	5.2 g/l
Total SO ₂ :	69 mg/l

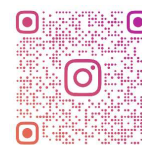
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