

DOMÄNE ROLAND CHAN – GRÜNER VELTLINER SMARAGD WACHAU RIED BACH ALTE REBEN 2022



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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 Höll:

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: 3rd 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 94: This is an unusually sleek and mineral wine for the gruner veltliner grape. Still tightly wound, the white peach, Asian pear and wild herb aromas slowly unfurl as it aerates in the glass. Excellent structure on the compact, medium-bodied palate. Excellent energy in the long, precise and cool finish.

IWSC 93: Aromas of white pepper and vibrant lemon rind with delicate notes of peach blossom and yellow peach. The palate reveals a creamy texture, showcasing luscious pear and hints of honey.

Falstaff 94: Medium yellow green, silver reflections. Still somewhat reserved, fine meadow herbs, yellow apple, fresh orange zest. Medium complexity, juicy, white pomaceous fruit, subtle fruit expression, fine acidity, mineral, zesty touch of lime in the finish, a full-bodied wine for the table.

Grüner Veltliner Smaragd Wachau DAC
Ried Bach Alte Reben 2022
Prüfnummer: N 16253/23
Production: 1050 bottles and 100 Magnums

Alcohol: 18.1%
Dry extract: 16.9 g/l
Residual Sugar: 4.2 g/l
Acidity: 5.7 g/l
Total SO₂: 67 mg/l

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