



Riesling Ried Bach 2018,
Wachau, Qualitätswein
Prüfnummer: F 2239/19
Production: 850 bottles and 150 Magnums

Alcohol:	12.3%
Dry extract:	19.8 g/l
Residual Sugar:	1 g/l
Acidity:	5 g/l
Total SO ₂ :	91 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 25-40 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 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: 7th October 2019

Awards:

Silver and Bronze medal in the 2020 HKIWSC –
Hong Kong International Wine and Spirits Competition



Winemaking notes

Harvested with all botrytis meticulously cut out resulting in a very clean and healthy grapes with moderate sugar levels. Whole bunches crushed and cold macerated for over 24 hours before pressing. Natural fermentation with wild yeasts sets in on the 12th October. Fermentation finished on the 27th October and taken off the gross lees. Bottled on the 13th April 2019. Minimal use of sulphur. Additional 1 year bottle aging before release.

Tasting note

Fine notes of citrus / yuzu, apples, vineyard peaches and stony minerality. The palate is mouth coating with and refreshing. The finish is delicate and refined, promising good aging potential.

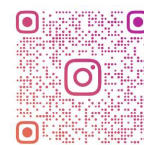
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