

DOMÄNE ROLAND CHAN – RIESLING SMARAGD WACHAU DAC RIED ACHLEITEN 2022



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Riesling Smaragd Wachau DAC
Ried Achleiten 2022
Prüfnummer: N 16258/23
Production: 1120 bottles and 100 Magnums

Alcohol: 13.4%
Dry extract: 19.5 g/l
Residual Sugar: 1.6 g/l
Acidity: 6.1 g/l
Total SO₂: 94 mg/l

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 Achleiten:

Within the famed Ried Achleiten lies this distinguished section, facing southeast and located between 285 and 325 meters in altitude. It features terraced slopes naturally shaped by escarpments rather than traditional dry stone walls. Positioned as one of the higher reaches—just before the ridge curves toward Ried Klaus—it benefits from excellent natural ventilation, resulting in grapes that ripen later than elsewhere. The plot is notably crowned by oak forest through the Welterbesteig hiking winds and a bench invites pausing at that a moment of rest. Planted exclusively with Riesling in 1983, the upper area of Ried Achleiten rests on a bed of Gföhler Gneiss, imparting a distinct mineral quality to the soil. This unique part of Cru Achleiten is celebrated for its signature Achleiten spice—a characteristic that distinctly flavors the wines produced here.

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: 27th October 2022

Winemaking notes

When the grapes were delivered to our winemaker Christoph, he proclaimed that he had never seen such perfect material at such a late harvest. Cold maceration for 24h was an obvious decision. Slow natural fermentation in stainless steel ended bone dry. Left on the fine lees for 9 months, no fining and filtering. This great terroir made the wine itself without any intervention.

Tasting notes

James Suckling 96: I love the extremely complex and youthful nose of orange blossoms, beautifully ripe peaches, fresh mint and sage. Stunning purity and precision on the very concentrated, medium-bodied palate, with gigantic wet stone minerality plus lemon and lime freshness powering the long and sleek finish. Very limited production. Drinkable now, but best from 2025.

Falstaff 94: Pale straw yellow, silver reflections. Fresh white tropical fruit notes, delicate hints of vineyard peach, floral touch and some lime zest underneath. Juicy, white apple, fresh acidity, mineral and salty finish, cool, stimulating style, lemony aftertaste, already accessible.

Vinaria ** Tip:** Here you have a great wine in the glass, immediately recognizable, with a still-restrained aroma. Apricots and a hint of exotic fruits unfold, with a yellow-fruit profile. This Riesling is developing beautifully, incredibly mineral, full of vibrancy, profound, and highly elegant—a truly remarkable wine. A great Riesling is coming our way.

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