DOMÄNE ROLAND CHAN -

RIESLING SMARAGD WACHAU DAC RIED BACH 2020





Riesling Smargd Ried Bach 2020 DAC Wachau Prüfnummer: N 10255/21 Production: 800 bottles, 150 Magnums

 Alcohol:
 13.5%

 Dry extract:
 24.2 g/l

 Residual Sugar:
 1.5 g/l

 Acidity:
 7.0 g/l

 Total SOs:
 80 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 30-45 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 2020:

A year which announced it self very well and without any major challenges until September, when severe hail hit the whole of the Wachau, decimating large areas. Bach was mostly spared and beginning of October we were excited about a plentiful and high quality harvest later that months. However the following weeks saw a lot of rain and cold weather, delaying the harvest date further. Harvest finally required extreme care and selection, reducing the yield by over 40%. The resulting quality however was excellent.

Harvest dates: 26th October 2021

Winemaking notes

The must of the harvest had good sugar and acid levels and was pressed directly into the large Schneckenleitner barrel for its second year. Fermentation started shortly after and finished three weeks later fully dry. It was taken off the gross lees and kept until April 2021 on the fine lees until bottling, which was done unfiltered. Minimal use of sulphur.

Tasting notes

Falstaff 94

Light golden yellow, silver reflections. Ripe yellow peach fruit underlaid with a hint of blossom honey, white blossom aromas, notes of tangerine zest, inviting, multi-faceted bouquet. Juicy, ripe white stone fruit, racy acidity, mineral notes, lime on the finish, fruity sweetness on the finish. Shows length and maturity potential.

Domäne Roland Chan

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