

DOMÄNE ROLAND CHAN –

WEISSBURGUNDER SMARAGD WACHAU ALTE REBEN 2021



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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. 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 very old 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 2021:

The year started cold and with delayed budding - so there was no risk for any late frost. Flowering was nearly 3 weeks late, but development caught up in July. August gave us some concerns due to the rain, but the cold weather also protected the vines from fungal pressure but delayed again the development. An exceptional September in turn provided for perfect conditions and slowed further the ripening of the grapes. Last but not least, October could not have been better and this laid the backdrop for a perfect late harvest.

Harvest date: 17th October 2021

Winemaking notes

We hit an optimal maturity level with the Weissburgunder, with ample ripeness, but no time to delay to get them off the vines. The vines are incredibly old, over 70 years, but the gnarly trunks still yield plenty beautiful fruit. We cold macerated for 4 hours before a gentle press. Slow fermentation in a used barrique and stainless steel to full dryness. Frequent battonage whilst on the fine lees for 9 months, to give a beautiful creamy texture. No fining and no filtering.

Tasting note

IWSC 90:

Enticingly attractive nose of white stone fruit flowers, Palate is rich, textured and expressive containing ripe stone fruits and balanced with dried pineapple freshness. Minerality is persistent to its lengthy finish.

A La Carte 93:

Youthful color, candied orange, grapefruit, lime, and crisp apple. Full-bodied with a striking interplay of fruit and acidity. Spicy finish, well-balanced tannins, and a fruity aftertaste.

Weissburgunder Alte Reben Smaragd
Wachau DAC Wösendorf 2021

Prüfnummer: N 16528/22
Production: 350 bottles and 50 Magnums

Alcohol:	13.8%
Dry extract:	25.8 g/l
Residual Sugar:	2.5 g/l
Acidity:	7.0 g/l
Total SO ₂ :	94 mg/l

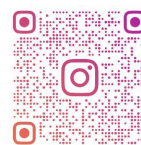
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