



## RIED SCHÖN

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Ried Schön is often mentioned in the same breath as Ried Bruck, which it borders to the west. Unlike its twin, which is counted among the finest Riesling vineyards anywhere in Wachau, Schön is synonymous with singular Grüner Veltliners. Geographically, the ried lies in Viessling, a town of just 120 residents in the heart of the Spitzer Graben (Spitz Valley). The Danube to the east and Mühldorf to the northwest are each roughly three kilometers away.

Schön stretches across seven hectares of vineyards in all, divided into 57 parcels that are without exception terraced and retained by dry stone walls. The site is uniform from a topographical standpoint, with a southeasterly and a southwesterly exposition. The foot of the slope measures roughly 280 meters above sea level, while the highest vines dig their roots in at roughly 420 meters. Average vineyard gradients for Schön total 26° (49%), although some sections present inclines of 47° (107%), making it the steepest ried in the Spitzer Graben. The name of the ried traces back to its beneficial climate, which delivers lovely ("schön") fruit.

Within Ried Schön, there is also a sub-ried of roughly one hectare, known as the Hölle (hell). In addition to Ried Bruck to the west, Schön also borders Ried Kalkofen to the east.

While separated from the Danube by a few mere kilometers, the climate is significantly more extreme than in the rieds directly on its banks. 550 mm of precipitation falls here annually, notably more than in the rest of the Wachau. It is also cooler, primarily due to the cold air that flows into the vineyards from the Jauerling, a peak of 1000 meters, on the one side and from the northern Waldviertel on the other. That viticulture can succeed here at all comes courtesy of the general southern site exposition and primarily gneiss- and mica schist-based soils, which store the warmth of the day and release it well into the night.

Schön represents an exception in the largest geological profile of the Spitzer Graben. It doesn't feature the granodiorite gneiss typically found in the Spitzer Graben, but rather is predominated by mica schist and paragneiss. In addition, the soils are deeper and richer in nutrients than the neighboring single vineyards Bruck and Kalkofen, for example, which benefits Grüner Veltliner in particular.

Paragneiss is a metamorphic rock formed during the Variscan orogeny. It is based on sedimentary stone such as marl, clay, and sandstone. Given the wide variety of potential base stone, its mineral

content is enormously diverse. Paragneiss stone metamorphoses at lower pressure and temperature than orthogneiss stone, as little as 1000 bar and 600-700°C. As such, the paragneiss arose later and is more heavily weathered. Paragneiss breaks down into light, sandy soils with good water drainage and easy access for roots. It tends to warm quickly in spring. Mica schist is a catch-all term for schistose metamorphic rock, i.e., metamorphic rock like the omnipresent gneiss. The difference between gneiss and mica schist is the reduction in feldspar (under 20 percent) and a higher share of mica. Known for its outstanding thermal retention, mica schist makes a nearly ideal rock for viticulture in cooler climates.

Roughly two-thirds of the Schön's seven hectares are planted to Grüner Veltliner, with one hectare cultivated by the winegrowing families of Domäne Wachau. Riesling accounts for 1.2 hectares under vine, with the rest shared between Neuburger, Zweigelt, and Weißburgunder.

Ried Schön is, together with the Brandstatt, the most important Grüner Veltliner site in the Spitzer Graben. It originally rose to prominence primarily through Smaragd wines from Weingut Högl. Martin Muthenthaler and the Grabenwerkstatt have more recently produced truly fascinating expressions from their vineyards – as has Domäne Wachau. Our Grüner Veltliner Smaragd Ried Schön is structured and compact, with a balanced acidity that also conveys elegance and focus. In the nose it presents a dark spice, concentrated aromas of yellow fruit, and a marked minerality. The palate reveals finesse, depth, and tension. The finish, by contrast, is vital, balanced, and concentrated.

### Grüner Veltliner Smaragd <sup>RIED</sup> SCHÖN



Our Schön vignerons:

Johann Kausl, Johann Gritsch, Werner Grossinger, Michael Kausl, Thomas Stierschneider, Elisabeth Stierschneider, Veronika Böhm, Roland Morth