



RIED KIRNBERG

The Kirnberg vineyard is located on the right bank of the Danube River, south of where the river makes a big bend and just west of Rossatz. To the northeast of Ried Kirnberg, the Höckgarten vineyard drops toward the Danube. Untere Pointen borders Kirnberg to the northwest while Kreuzberg forms the natural border to the south.

The name Kirnberg has a long history. The first documentation of the vineyard dates 1451, where the name is written as "Churperig". "Churn" stands for grain and subsequently also for mill in Old High German. It is assumed that there was once a place in the immediate vicinity that processed grain.

Kirnberg exhibits unique geological and climatic attributes. The site is not so much a "berg" (mountain), but rather a high plateau. The slope is only 6 % and the site begins at just a little over 200 metres above sea level. The foundation of the approximately 11-hectare vineyard is paragneiss, which is covered in the east with terrace gravel stemming from the Mindel glaciation (ideal territory for Grüner Veltliner). Paragneiss is metamorphic rock that was formed from sedimentary rocks like clay, marl and sandstone during the Variscan Orogeny. Thanks to the different source materials, the mineral content of paragneiss is exceptionally diverse. In the Kirnberg vineyard, the geological content bears the characteristics of mica schist, predominantly with dark mica like iron and magnesium-rich biotite. Paragneiss metamorphoses under lower pressures and temperatures than orthogneiss; assumedly around 1000 bar and 600 °C. Paragneiss also developed much later and is more weathered. Light and sandy soils with good drainage develop from paragneiss; they warm quickly in spring and are easy for roots to permeate. The topsoil of Ried Kirnberg is mixed with loess. Dissolved lime has been deposited between the mica schist plates.

Just as complex as the geology of this site are also the climate conditions. There are four influential factors that affect the vines and also create quite different microclimates within the vineyard. Fundamental is the warm Pannonian climate of the eastern Wachau. The Dunkelstein Forest to the south and the cool west winds that flow through the vine rows moderate the general warmth. This causes high diurnal temperature fluctuations that signifi-

cantly mark wine style. Last, but not least, the Danube River also plays an important role in the climatic balance of the Kirnberg vineyard. Kirnberg is pampered by the sun and the high plateau benefits from both morning and evening sunshine. Vines enjoy around 2300 hours of sunshine each year, 10% more than the Kellerberg on the other side of the Danube in Dürnstein.

Today it is primarily Grüner Veltliner that grows on the plateau of Kirnberg. The one exception is the small escarpment that slopes towards the west, which is mostly planted with Riesling. Domäne Wachau cultivates around 5.5 vineyard hectares here. Along with deep spice and pronounced minerality, it is above all else the delineated, vibrant acidity, elegance and juicy texture that mark the wines of Kirnberg.

Grüner Veltliner Smaragd ^{RIED} KIRNBERG



Our Kirnberg vintners:

Annemarie Artner, Monika Bagl, Karl Brandl, Marianne Denk, Gerhard Kendl, Günther Kendl, Theresia Moser, Edith Reithofer, Wolfgang Supperer, Johann Weiß