



RIED PICHLPOINT

The central Wachau area around Weissenkirchen, St. Michael, Wösendorf and Joching offers an astounding spectrum of geological formations that alter often within very small areas. The Pichlpoint vineyard is situated directly above Joching and it climbs 60 vertical metres from 215 m to 255 m. Nestled between the Kollmitz (west), Postaller and Steinriegl (north), Steinwand (east) and Stein am Rain (south), it builds several counterpoints to many Wachau vineyards. Even in the Early Middle Ages, Bavarian monks planted the first vines here and gave the Pichlpoint its name. "Point" was the word for a "clos", a piece of agricultural land enclosed by a wall and the monastery brothers called a hill a "Pichl".

The Pichlpoint vineyard opens towards the southeast, enjoying the morning sun and accumulating warmth throughout the day. At the same time, side valleys allow cool air currents from the north to weaken the warm Pannonian influences in the vineyard terraces. Together with the variation in altitude and the resulting fluctuations in temperature and humidity, there a multifaceted microclimate is created.

The geological foundation for the Pichlpoint vineyard is paragneiss. This was formed from sedimentary rocks like clay, marl and sandstone under a bit of pressure and low heat during the Variscan Orogeny. Due to the diverse material of origin, the mineral content of paragneiss differs greatly. (mica schist, quartzite, and dark amphibolite stemming from volcanic activity). Paragneiss is formed under lower pressures and temperatures than orthogneiss, assumedly around 1000 bar and 600-700 °C. Paragneiss also occurred later and is more prone to weathering. Light and sandy soils with good drainage develop from paragneiss; they warm quickly in spring and are easy for roots to permeate. Soils stemming from pure paragneiss usually have low lime content. Calcareous paragneiss can occur through chemical transformations or, as is the case with Gfoehler gneiss, from ice age deposits of loess.

Particularly impressive in the Pichlpoint site are also the metre-high loess walls that are found in the terraces, which also offer a habitat for a multitude of small animals. Loess is comprised predominantly of wind-blown silt with a grain size of 0.063 -

0.002 mm, somewhere between coarse sand and fine clay. Drifts were formed from non-vegetated glacier forelands and drainage basins during the last ice age around 14,000 years ago. Because air has such a low density and viscosity as a transport medium compared to water, Aeolian sediments like loess (named after Aeolus, the Greek wind god) are very fine-grained. Loess contains the minerals quartz, feldspar, mica, clay, and calcite. Due to the high calcium content, the soil pH is weakly alkaline at around 8 pH.

The 15-hectare Pichlpoint is for the most part Grüner Veltliner territory and has been for many decades. Eight Domäne Wachau vintner families cultivate 2.5 hectares of Grüner Veltliner. Most of the vines were planted in the 1960s and 1970s and comprise quite a collection of old vines that are the source for Federspiel and Smaragd wines, depending on the vintage. There are also a few select parcels in Pichlpoint that are planted with Muscat and Riesling, adding another component to particular terraces in the overall picture. The Pichlpoint wines exhibit juicy fruit and a soft, charming, textured body that is deeply spicy and well structured with vibrant acidity.

Grüner Veltliner Federspiel ^{RIED} PICHLPOINT



Our Pichlpoint vintners:

Christine Geith, Marianne Holzinger, Romana Kirchberger, Angelika Mang, Johann Martin, Karl Mayr, Ilse Pachschwöll, Monika Tauber