



## RIED BRUCK

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Standing on the top ridge of the Bruck, one cannot even see the foot of the slope. Looking up from the bottom, the innumerable stacked stone walls that hold the slope in place are astounding. This imposing site begins at 300 m and its terraces climb steeply more than 180 vertical metres. The cool Wachau climate reaches its most extreme limits here. Viessling, the little village across from the vineyard, lies at the heart of the Spitzer Graben. This narrow side gorge determines the inimitable character of the Bruck wines and those from neighbouring sites with its unique climatic and geological attributes. Only a few kilometres separate it from the main Danube River valley, yet it is very different. Conditions are harder, the harvest later, the terraces steeper, and rain is more frequent. The farther into the Spitzer Graben, the extrem-er the conditions become. The soils are rocky and meagre. Winds howl through the gorge and causes temperatures to drop quickly.

Two prominent factors largely determine the climate of the Spitzer Graben. Cool air currents from the Forest Quarter have a strong influence on vine growth, as does the cool down draught that flows through the gorge from the forested slopes of the 1000 metre high Jauerling Mountain. The Danube River no longer has any influence in Viessling or the Bruck vineyard. It is only due to special microclimates of the convex swales in the slope and south-facing terraces that vines can thrive.

Bruck and its neighbouring sites also differ geologically from vineyards in the main Danube River valley. A dominating element in the Bruck is the granodiorite-gneiss from the geological group orthogneiss. This granodiorite-gneiss, locally called "Spitzer gneiss", is usually dark grey and stems from a metamorphosis around 100 million years ago. Its origin is granodiorite, a magmatic rock similar to granite comprised primarily of the minerals feldspar, quartz and mica. Gneiss protrudes the surface only where the topsoil has eroded or tectonic movement has thrust it upwards. This is the case throughout the Wachau just as it is in the Bruck vineyard. Spitzer gneiss often comes accompanied by amphibolite. Migmatite-amphibolite was created by tremendous heat that occurred in the vicinity of encroaching molten rock. This rock is an interstratification of mica-rich and dark amphibolite with high concentrations of hornblende, another member of the amphibole mineral group.

Orthogneiss soils such as granodiorite-gneiss are generally free of calcium carbonate, not very heavy, and relatively meagre, which can lead to rapid warming in spring. These attributes also mean that it is a well-drained soil and its porosity makes it easy

for vines to root deeply. The poor water storage capacity can be problematic in very dry years. Mica-schist embedment is also found in the 13-hectare Bruck vineyard. Mica-schist is also a metamorphic rock, but it has lower feldspar and higher mica content. Its glittering appearance earns it the colloquial name "katzensilber" (cat silver). The Micra schist, as well metamorphic, is particularly differing due to its low feldspar and high micra composition.

The northwest side of the Bruck borders another spectacular site, the Brandstatt. A ravine separates the Bruck from the Schön vineyard to the southeast. While the deeper topsoil of the Schön makes it an optimal terrain for Grüner Veltliner, the meagre soil of the Bruck is predestined for Riesling. The average Riesling vine age of 40 years in the Bruck vineyard demonstrates how ideal the conditions are for this capricious variety - some of the vines are even over 60 years old. Next to Domäne Wachau, other wineries that produce wines from this site are Högl, Veyder-Malberg, and Sieghart Donabaum.

The Domäne Wachau cultivates two thirds of the Bruck vineyard, a total of 5 hectares. 2.5 hectares from the vineyard are strictly selected as the source for the Domäne Wachau's Riesling Federspiel Bruck. The styles of the wines from this site are always firm and mineral and marked by clear, cool tautness on the palate. The acidity is bracing, the fruit restrained, and ageing potential is enormous.

### Riesling Federspiel <sup>RIED</sup> BRUCK



Our Bruck vintners:

Veronika Böhm, Walter Fuchs, Klaus-Jürgen Grossinger, Roland Morth, Fritz Leberzipf, Nina Preisberger, Ursula Schneeweis, Waltraud Schulmeister, Josef Vorlauffer