



RIED 1000-EIMER-BERG

The vineyard on the front side of the Burgberg in Spitz is named 1000-Eimer-Berg, a site that has historically always been among the sites that has won the Wachau fame far beyond its borders. Coming from the west, the highly elevated and vineyard slope drops nearly vertically into the Danube River and comprises quite an impressive entry into the viticultural world of Wachau. Coming from the east, this site is the grand finale to the spectacular show of vineyards in Spitz. The vineyards Setzberg, Gasslreith, Steinborz and Axpoint border the 1000-Eimer-Berg to the north and east.

This mountain vineyard was known in the Middle Ages as the source for 1000 buckets (Eimer) of grapes in a good vintage. That meant 56,000 litres of wine that were vinified primarily in monastery cellars. The quality of wines from this site was so esteemed that the entire steep slope was painstakingly terraced with thousands of square metres of dry stone walls. Up until the 1980s, there were substantial plantings of the Neuburger variety and although a few patches of old vines of this variety still remain, Grüner Veltliner and especially Riesling now find ideal conditions in these rocky terraces. In 1989 drip irrigation became permitted and this opened the opportunity for varieties other than the drought-resistant Neuburger.

The complex interplay of diverse climate factors provides the preconditions for the unique character of the wines from this vineyard. The 1000-Eimer-Berg is exposed to continental climate influences from the west that transport relatively cool Atlantic air masses through the vines. Towards its north side, the site forms the gate to the Spitzer Graben, where chilly winds from the Forest Quarter pervade vine parcels. In addition to this, the down draught of the 1000-metre Jauerling Mountain, only a few kilometres away, also sweeps down the vineyard slope into the Spitz valley. These elements alter the conditions of the southeast exposed site, which is otherwise generally warm with correspondingly warmed soils. The warm Pannonian climate that influences the eastern end of the Wachau has limited impact here because the warm air masses that travel upstream the Danube are decimated shortly before Weissenkirchen.

The geology of the 1000-Eimer-Berg is similar to that of other sites in Spitz. Crystalline weathered soils stemming from paragneiss mother rock builds the core foundation of the vineyard. Paragneiss metamorphosed from sedimentary rocks like marl, clay and sandstone during the Variscan Orogeny.

Due to great differences in source material, the mineral content of paragneiss also varies 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. On the edges of the site, especially in the southeast strip, marble represents a completely different world in the geological diversity of the Wachau. Like gneiss, marble is a metamorphic rock that was formed in the Wachau during the Variscan Orogeny. The rock of origin was limestone. In the 1000-Eimer-Berg, this limestone had a fairly high clay content, which resulted in silicate-marble with abundant mica. This layered silicate marble has a calcite concentration of around 80%. That Riesling thrives so well in these meagre geological conditions is due largely to the fine topsoil over this base rock. This humus-rich soil provides vines with an essential source of water and nourishment in an otherwise generally dry site in Spitz.

The 1000-Eimer-Berg has in total 8 hectares of vineyards. Domäne Wachau cultivates around 2 hectares Riesling and a little bit of Grüner Veltliner and Neuburger, which all contribute to the complexity and structure of the "Terrassen" bottlings of the Domäne Wachau. A single-vineyard Federspiel is produced from the 2 hectares of Riesling. Its cool style exhibits apricot, peach and floral aromas and a medium body that is elegantly structured with bright acidity and juicy fruit. A certain stony character, often reminiscent of dark minerals, cool smoke or pronounced saltiness distinguishes the wines sourced from the 1000-Eimer-Berg. This could indeed be attributed to the high calcite content of this site.

Riesling Federspiel ^{RIED} 1000-EIMER-BERG



Our 1000-Eimer-Berg vintners:

Elisabeth Bruch, Katharina Bruch, Stefan Gebetsberger, Franz Glück, Christian Gritsch, Roman Gritsch, Klaus-Jürgen Grossinger, Florian Höllmüller, Andreas Schöberl, Franz Schöberl jun., Christian Stierschneider