



DOMÄNE
WACHAU

RIESLING SMARAGD ^{RIED} BRANDSTATT 2022

Complex and deep Riesling from the Spitzer Graben! A favorite for its tension, energy, and radiant fruit.

ORIGIN & TERROIR

Ried Brandstatt in the small village of Elsarn marks the northwestern end of the Spitzer Graben and Wachau itself. Its 14 hectares span a diverse topographical range, including numerous small forest stands. The site's steep upper section is subject to the strongest diurnal swings. The substrate is primarily Spitzer granodiorite gneiss and mica-optimal terrain for complex Riesling.

VINTAGE 2022

A mild and dry winter was followed by a wet April. The moisture captured by the soil during that time helped carry the vines through the hot summer days. Unfortunately, the weather turned poor in September. We found ourselves frequently fighting the rains, especially at the beginning of harvest. To our delight, the sun returned as the calendar switched to October, and the grapes enjoyed a slow, ideal ripening. The result: elegant and focused wines of tremendous energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

VINEYARDS & CELLAR

Our Riesling vines stand in the steep upper section, with gradients of up to 75 percent. The terraces, held in place by dry stone walls, are difficult to reach and can only be cultivated by hand, with no use of herbicides or insecticides. The grapes for this Smaragd are picked in multiple harvest passes based on strict selection criteria. In the cellar, we press the fruit gently and ferment the must at controlled temperatures. The finished wines are matured on the fine lees in steel tanks and large wood casks, lending them exacting nuance and depth.

STYLE & CHARACTER

Riesling from Ried Brandstatt is a model of bracing acidity and lively structure. In the nose it offers ripe stone fruit, citrus, and herbal aromas. The palate presents a freshness and precision reflective of its cool climate and elevated vineyards. The body is deep and compact, the finish vertical and juicy. Smaragd wines are dry, dense, complex representatives of Wachau; alongside structure and depth, Smaragds are favorites for their tremendous aging potential. The Brandstatt Riesling is a versatile culinary partner. Set to Austrian cuisine, it pairs wonderfully with pork casserole au gratin, whole baked char, or veal offal with bread dumplings. Mediterranean dishes such as vitello tonato, as well as pappardelle with chicken liver and sage or tortelloni with ricotta and spinach are also outstanding choices. When cooking Asian, try Riesling Ried Brandstatt with dishes such as Korean bulgogi beef or spicy tempura shrimp.



2022: 95 Points | FALSTAFF 96 Points | A LA CARTE 94 Points | JAMES SUCKLING
17 Points | JANCIS ROBINSON 94 Points | VINOUS

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

Alcohol: 12,5 % | Acidity: 7,2 ‰ | Residual Sugar: 3,4 g/l



KELLERSCHLÖSSEL



RIED BRANDSTATT



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

