



DOMÄNE
WACHAU

RIED BRANDSTATT

Ried Brandstatt lies on the northwestern edge of Wachau, in the Spitzer Graben (Spitz Valley). At its foot sits the tiny town of Elsnarn, with just 150 residents. Ried Trenning, the westernmost single vineyard in the Wachau, rises on the opposite side of the main road. It, together with Brandstatt, are the end of the Spitzer Graben and the northwestern edge of Wachau. The Waldviertel (forest district) begins to its north, a region whose climate no longer allows for winegrowing. The Danube sits to the east, roughly four kilometers as the crow flies. Brandstatt encompasses roughly 14 hectares in total, primarily vineyards secured with dry stone walls. Topographically, the site is remarkably uniform, with small, scattered forest stands. The upper section, separated only by a ditch from Ried Bruck, is especially steep. Further down, the vineyard descends in waves and soft contours toward the valley floor. It starts at 310 meters in elevation and rises to 471 meters. The average incline is 20° (36%), and at its steepest point measures a 37° (75%) grade. Its sole neighboring is Ried Bruck, which borders it to the south and east. The origin of this vineyard's name can be traced back to a historic fire (Brand) which took place (Stätte) here in the past.

While only separated from the Danube by a few kilometers, the climate is significantly more extreme than for the rieds directly on its banks. 550 mm of precipitation falls annually, well above the rest of the Wachau. It is also cooler, primarily due to the cold air that flows into the vineyards from the Jauerling, a peak of almost 1000 meters, on the one side and from the norther Waldviertel on the other. That viticulture can succeed here at all comes courtesy of the southwestern exposition of the sites and primarily gneiss- and mica schist-based soils, which store the warmth of the day and release it well into the night.

Brandstatt can be divided into one area dominated by Spitzer granodiorite gneiss and mica schist in its higher terraces and the somewhat flatter, deeper parcels further down. While Riesling thrives in the former, the latter is optimal terrain for Grüner Veltliner.

Spitzer granodiorite gneiss from the orthogneiss group is the dominant rock on Brandstatt. Igneous in its origin, granodiorite was formed roughly 620 million years ago as its base stone hardened. It is similar to granite gneiss in its primary composition of feldspar, quartz, and mica. Yet granodiorite gneiss only rises to the surface where the material above it has sufficiently eroded or when deep-laying tiers are

pushed to the surface through tectonic forces. Weathered granodiorite gneiss soils are generally non-calcareous, not overly heavy, and quite sparse, which leads in spring to a rapid warming of the humus layer. In addition, they promote good water drainage (although this can be an issue in dry years) and, due to their porosity, allow the roots to dig deep roots. Mica schist is a catch-all term for schistose metamorphic rock. It differs from gneiss through its reduced share of feldspar (under 20 percent) and a higher proportion of mica. Known for its outstanding thermal retention, mica schist makes a nearly ideal rock for viticulture in cooler climates.

The primary grape variety on Brandstatt is Grüner Veltliner. It represents somewhat more than half, just over 7 hectares, of the site's plantings, primarily in the lower section of the Ried. One quarter (2 hectares) is planted to Riesling. The vines are rooted mostly in the steep sections of the cru with sparse soils. 11 percent of the vineyard is given over to Neuburger. Domäne Wachau cultivates 7.5 hectares, a bit over half the vineyard, including 1.7 ha of Riesling.

While less well known than the grand sites on the Danube, insiders count wines from Brandstatt among the most thrilling in the Wachau. Peter Veyder Malberg (Riesling), Martin Muthenthaler, Weingut Högl, Grabenwerkstatt (all Grüner Veltliner), as well as Domäne Wachau, of course, source grapes from these parcels for their wines.

Our Riesling Smaragd Ried Brandstatt is nuanced, structured, and deep. A vital acidity holds the wine's shape and keeps it nuanced, direct, and linear as it moves across the palate. With equal parts energy and a full-bodied concentration, it remains cool, clear, and elegant. Delicate aromas of citrus and stone fruit, a bright minerality, and tender floral notes.

Riesling Smaragd ^{RIED} BRANDSTATT



Our Brandstatt vignerons:

Martina Blauensteiner, Werner Grossinger, Herbert Kerzendorfer, Annemarie Muthenthaler, Heinrich Preisberger, Nina Preisberger, Johannes Rausch, Rudolf Sigl, Johann Schneewis, Julian Schneewis, Johannes Trastaller, Maria Trastaller, Marianne Trastaller, Leopold Winkler