



DOMÄNE
WACHAU

RIESLING SMARAGD RIED BRANDSTATT 2023

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 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

VINEYARD & 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.

CHARACTER & STYLE

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.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS
2023: 95 | FALSTAFF 94 | J. SUCKLING 95 | A LA CARTE 16,5 | J. ROBINSON
2022: 95 | FALSTAFF 95 | A LA CARTE 94 | J. SUCKLING 17 | J. ROBINSON



Alcohol: 12,5 % | Acidity: 7,9 %o | Res.Sugar: 3,6 g/l



BAROQUE CELLAR PALACE



RIED BRANDSTATT



ROMAN HORVATH MV & HEINZ FRISCHENGGRUBER