RIESLING
SMARAGD RIED BRANDSTATT 2024

DOMÄNE WACHAU

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

Alcohol: 12,5 % | Acidity: 8,1 ‰ | Res.Sugar: 2,5 g/l

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 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vignerons and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

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. Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides. The grapes for this Smaragd are handpicked 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.

5/5 | GAULT MILLAU TOP 50 | FORBES WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD´S BEST VINEYARDS

2024: 95 | FALSTAFF 95 | VINOUS
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

BAROQUE CELLAR PALACE

RIED BRANDSTATT

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HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

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