



ELSARN BRANDSTATT RIESLING 2017

Origin:	Austria, Wachau, Spitz an der Donau
Quality grade:	Österreichischer Qualitätswein
Site:	Elsarn BRANDSTATT
Site Type:	terraces
Varietal:	Riesling 100 % 10 - 35 years
Geographical Orientation:	south
Sea Level:	400 - 480 m
Soil:	mica schist

Cellar

Harvest:	handpicked beginning/october 15 kg cask
Fermentation:	spontaneous
Malolactic Fermentation:	no
Maturing:	40 % small wooden barrel 300 L used barrel 5 month(s) 60 % steel tank 5 month(s)
Bottling:	natural cork middle/may 2018 900 bottles

Data

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	1.7 g/l
PH Value:	3.3
Allergens:	sulfites

Wine Description

Brandstatt is my recultivation project in the Spitzer Graben, the coolest area of the Wachau and about 450 meters above sea level. The original mica schist vineyard, which had been long neglected, was replanted with Riesling following the restoration of the vineyard's terrace walls. My aspiration is to press the grapes from this age-old terraced vineyard into an uncompromising wine – a wine that expresses not as much the grape variety, but more the terroir and an old winemaking tradition. With the maceration as well as the maturation in local acacia barrels, perhaps this will be a wine just like those that were here long ago.

