



WEINGUT  
BRUCH  
ST. MICHAEL

# CHARDONNAY SMARAGD KIRCHWEG 2016



<b>Origin:</b>	Austria, Wachau, Wösendorf
<b>Quality grade:</b>	Smaragd
<b>Site:</b>	Kirchweg
<b>Site Type:</b>	plains
<b>Varietal:</b>	Chardonnay 100 %   25 - 30 years 3000 plants/ha   3000 - 4000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 240 m
<b>Soil:</b>	loam   medium   sub soil sand   medium   sub soil

## Vineyard Site:

The Kirchweg vineyard gets its name from its location along the former path to the next closest church (in St. Michael). The vineyard name counts among the oldest in the Wachau region, already mentioned in writing in 1256. The northern part of the slope is dominated by Hochrain (Ralais) weathered rock, which was deposited here over the course of time as a debris cone from a small stream.



## WEATHER / CLIMATE

<b>Climate:</b>	continental
<b>Seasons 2016:</b>	April   mild   rainy   frost June   flowering Summer   rainy August   warm   dry September   harvest October   harvest   frost November   harvest
<b>Average Rainfall Per Vintage:</b>	500 - 650 mm

## CELLAR

<b>Harvest:</b>	handpicked   end/october   40 kg cask
<b>Malolactic Fermentation:</b>	no
<b>Skin Contact:</b>	5 hour(s)
<b>Fermentation:</b>	selected yeast steel tank   temperature control: yes   17 - 20 °C
<b>Filter:</b>	layer filtration   fine
<b>Maturing:</b>	steel tank   4 month(s)
<b>Time on the Fine Yeast:</b>	3 month(s)
<b>Bottling:</b>	screw cap   end/april 2017   250 bottles

## DATA

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<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2018 - 2025

## WINERY

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Our family business is located in the historical village St. Michael in the Region „Wachau“, a World Heritage. Although the total wine growing in this region is just over 1.300 ha, Wachau is one of the most famous white wine areas in the world. Our property was bought by Mr. Leopold Bruch, the grandfather of the actual owner Richard Bruch, so our family is operating in the 3rd generation now. We operate about 3,5 ha vineyards as well as 0,45 ha apricot. The old vines which are partly over 50 years old, growing on granite in the special microclimate of the river Danube valley Wachau are an excellent basis for high quality wines. Of course we treat our vineyards as close to nature as possible, for example we don't use herbicides. A process, well ballanced between modern technology and classical methods is the basis for our very fruity wines with advanced