



WEINGUT
BRUCH
ST. MICHAEL

RIESLING FEDERSPIEL KOLLMÜTZ 2017



Origin:	Austria, Wachau, Wösendorf
Site:	Kollmütz
Site Type:	terraces
Varietal:	Riesling 100 % 41 - 46 years 3300 plants/ha 3000 - 4000 liter/ha
Sea Level:	221 - 418 m
Soil:	paragneiss large sub soil loess large sub soil gravel medium sub soil sandy medium sub soil

Vineyard Site:

With its impressive dry stone walls, the Kollmütz vineyard is an identifying landmark that defines the townscape of Wösendorf. The name was documented for the first time in 1151 as "Cholmunz". The vineyards are arranged along the mountain slopes in almost all directions.



WEATHER / CLIMATE

Climate: continental

CELLAR

Malolactic Fermentation: no
Skin Contact: 14 hour(s)
Fermentation: selected yeast
steel tank | 3 - 4 week(s) | temperature control: yes | 16 - 19 °C
Maturing: steel tank | 4 month(s)

DATA

Wine Type: Still wine | white | dry
Certificates: vegan



Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2018 - 2026

WINERY

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