



BRUCK RIESLING 2019

Origin:	Austria, Wachau, Spitz an der Donau
Quality grade:	Österreichischer Qualitätswein
Site:	Viesslinger Bruck
Site Type:	terraces
Varietal:	Riesling 100 % 20 - 35 years 5000 - 6000 plants/ha 2000 - 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	350 - 380 m
Soil:	mica schist



Cellar

Harvest:	handpicked 15 kg cask
Malolactic Fermentation:	no
Mazeration:	4 hour(s) cold with stems: yes
Skin Contact:	4 hour(s)
Press:	pneumatic pressed juice 7 hours Max Pressure: 1.8 bar
Fermentation:	spontaneous steel tank 2 - 4 week(s) temperature control: yes 22 °C
Maturing:	steel tank 9 month(s)

Deacidification:	no
Acidification:	no

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2 g/l
PH Value:	3.3
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high

Wine Description

The “Bruck” is known as the best and warmest site in Viessling – even though it is actually the coolest and highest in the Wachau. Overall, Viessling can be seen as the counterpoint to the much warmer terroir in the east of Wachau. My Rieslings here develop a distinctive fruitiness with spicy notes and a filigree minerality. The vineyard is cultivated without the use of a tractor – only through pure handwork.

Winery

Unlike practically any other wine region, the Wachau is distinguished by its terraced vineyards with extremely old, dry stone walls. Not only do they represent the optical allure that the Wachau is so famous for, but they also are markedly responsible for the unique character of the Wachau’s wines. Manual care of the terraces is highly intensive (requiring 5 -10 times more work than in vineyards which can accommodate vehicles). And this is why many of the old terraces are in danger of being abandoned - something that would ultimately change the landscape of the Wachau in the future. So I made it my goal to acquire exposed terraces with mainly old vines and protect them from being cleared. Although this means pure handwork - no machines whatsoever - I am convinced that the qualities of the wines are so unique, so full of character and spectacular, that this work will be repaid many times over. Most of the vines are between 30 and 50 years old. Drinkability and age-worthiness are key to all work-related decisions. And working with healthy grapes that have not been exposed to the Botrytis fungus is of the highest priority. This means that fine, extremely elegant wines with a filigree minerality and plenty of tension are created – wines that are likely to be closed in their youth. (Bio-control agreement with Lacon since August 2008 for production of grapes.)