



## ELSARN BRANDSTATT RIESLING 2020

<b>Origin:</b>	Austria, Wachau, Spitz an der Donau
<b>Quality grade:</b>	Wachau DAC
<b>Site:</b>	Elsarn BRANDSTATT
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Riesling 100 %   13 - 38 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	400 - 480 m
<b>Soil:</b>	mica schist

### Cellar

<b>Harvest:</b>	handpicked   15 kg cask
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	no
<b>Maturing:</b>	40 %   small wooden barrel   300 L   used barrel   5 month(s) 60 %   steel tank   5 month(s)
<b>Bottling:</b>	natural cork

### Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	3 g/l
<b>PH Value:</b>	3.1
<b>Allergens:</b>	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.

