



WEINGUT
BRUCH
ST. MICHAEL

CHARDONNAY SMARAGD 2022



Origin:	Austria, Wachau, Wösendorf
Quality grade:	Wachau DAC
Site:	Kirchweg
Normal Classification:	Smaragd
Site Type:	plains
Varietal:	Chardonnay 100 % 31 - 36 years 3000 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south east
Sea Level:	200 - 240 m
Soil:	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

Climate:	continental
Average Rainfall Per	500 - 650 mm
Vintage:	

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Mazeration:	completely destemmed 10 hour(s)
Fermentation:	selected yeast steel tank 10 - 14 day(s) temperature control: yes 17 - 20 °C

Filter: filtered
Maturing: steel tank | 4 month(s)
Bottling: screw cap

DATA

Wine Type: Still wine | white | dry
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2024 - 2031

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