

F.X. Pichler,

`Ried Klostersatz` Wachau Riesling 2022

Wachau, Austria



Grape Varieties	100% Riesling
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Winemaker	Lucas Pichler
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Closure	Stelvin Lux
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ABV	12.5%
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Residual Sugar	4.5g/L
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Acidity	7.5g/L
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Bottle Sizes	75cl
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PRODUCER

F.X. Pichler is located in Wachau, a region so remarkably beautiful it has earned a spot on Unesco's World Heritage list. The Pichler family have been farmers in the region for five generations. Franz Xaver (F.X.) built a winery in 1971, and his son Lucas makes the wines today. Lucas' grandfather began with three hectares of land, which have now grown to 20 hectares because Lucas finds it hard to say no when rare vineyard plots are made available for sale. The climate in the Wachau is influenced by several sources: the moderating Danube River, cold air from the forests in Waldviertel and Dunkelsteiner and warm air from the Pannonian basin. From a need to adapt to the effects of global climate change, F.X. Pichler have left the Vinea Wachau association and the 2020 vintage is the first to fall under the Districtus Austriae Controllatus (DAC) regulations. Going forward, the wines will drop the 'Federspiel' and 'Smaragd' classifications based on must weights and will be labelled according to a three-tier system, either as regional, village or single site wines.

VINEYARDS

The Ried Klostersatz is one of the oldest vineyards in Wachau to be cultivated by the Bavarian and Salzburg monasteries. The vineyard is situated on south, south-west facing slopes at 200 metres above sea level in the Loibner basin, within the dramatic curve of the Danube River between Dürnstein and Oberloiben. This results in excellent sun exposure. The remarkably deep soil composition, made of shallow sandy topsoil and underlying gravel and pebble soils, provides the vines with drainage and heat retention. This encourages the grapes to ripen gradually, resulting in the development of complex aromatics.

VINTAGE

The 2022 vintage started with little winter precipitation. This was followed by a dry spring, which delayed budburst until the end of April and fortunately meant the vines bypassed the risk of late frosts. Warm weather encouraged early flowering. Rainfall posed some temporary challenges. Summer was accompanied by persistent drought, which was expertly managed with canopy management. Due to the heat, the berries were smaller and yields were lower. The rain arrived at the end of August and continued sporadically throughout September, which posed a challenge at harvest. However, the resulting wines are elegant with good acidity and structure and fine aromatics.

VINIFICATION

The grapes were harvested by hand and transported to the winery where they were carefully sorted and destemmed by hand. The grapes macerated on the skins for three hours and fermented in stainless-steel tanks. The wine was aged on fine lees for four months before bottling.

TASTING NOTES

This Riesling has lifted aromas of tropical mango, apricot, honeysuckle and lime peel. On the palate, linear acidity is complemented by well-defined fruit and elegant structure, with excellent ageing potential.