



Grape Varieties	100% Riesling
Winemaker	Lucas Pichler
Closure	Screwcap
ABV	12.5%
Residual Sugar	1.5g/L
Acidity	7g/L
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 Burgstall vineyard refers to a crag bedrock plateau towering some 30 metres, bordering on Unterloiben to the east. The name goes back to a small fortification that was built in the Middle Ages to defend livestock against pillages and the site was first mentioned in a document in 1248. It is also assumed that the first settlement "Liupna" was located here, from which the village name Loiben may derive. This sun-drenched and well-circulated vineyard is situated at the westernmost end of this rock terrace and the soils consist of pure gneiss and granite, with a shallow topsoil of sand.

VINTAGE

The 2023 vintage was characterised by a late spring, so the vines did not burst their buds until later in April, avoiding spring frosts. However, despite the delays to vegetation, the summer brought higher temperatures leading to a good flowering season. July and August recorded extreme temperatures, but rain towards the end of the summer had a positive impact on the vine's health, while advancing the grape's ripeness. Optimum harvest conditions contributed to a very good vintage.

VINIFICATION

The hand-harvested grapes were destemmed and macerated for six hours on the skins. Fermentation took place in stainless-steel tanks at controlled temperatures. The wine was then aged on fine lees in large wooden casks for five months before bottling.

TASTING NOTES

This Riesling opens with intense aromas of lemon and white peach. The palate is vivid, zesty and juicy with a racy acidity and the long finish brings notes of wet stone.