



Grape Varieties	100% Riesling
Winemaker	Lucas Pichler
Closure	Natural Cork
ABV	13%
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

This unique site is situated at the most eastern end of the Wachau, between the Loibenberg and the Pfaffenberg. Its form depicts a rift, which broadens into an amphitheatre as it reaches down toward the vineyards landscape in Untertoiben. The site is clearly characterized by its proximity to the nearby forest, from which nocturnal northerly breezes cool the vineyard as they pass through on their current to the Danube. This makes Steinertal the cool, slow ripening single-vineyard site within the Loibner vineyards, which is unique for its ideal harvest picking time and mineral character.

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 grapes were hand harvested on various dates at the start of October. Upon arrival at the winery, the grapes were destemmed and sorted by hand before undergoing 12 to 16 hours of skin contact. Fermentation took place in stainless steel tanks, the wine then spent nine months on fine lees before bottling.

TASTING NOTES

The 'Ried Steinertal' Riesling displays superb concentration with well-defined aromas of white orange zest, lime peel and wild herbs on the nose. The palate is deep and complex, matched by mouth-watering acidity and a long, mineral finish.