

F.X. Pichler,

‘Ried Klostersatz’ Wachau Riesling 2023

Wachau, Austria



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 monks of Bavaria and Salzburg. The vineyard sits on south-west facing slopes, at 200 metres above sea level, in the Loibner basin; on 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 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 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 aromas of white peach, mandarin, green apple, lime peel, wild herbs and wet stone. On the palate, it has precise, zesty acidity that is complemented with well-defined fruit, culminating in a long and elegant finish.