

F.X. Pichler,

`Ried Klostersatz` Wachau Grüner Veltliner 2024

Wachau, Austria



Grape Varieties	100% Grüner Veltliner
Winemaker	Lucas Pichler
Closure	Screwcap
ABV	12%
Residual Sugar	1.5g/L
Bottle Sizes	75cl
Notes	Certified Organic, Sustainable, 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 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 2024 vintage was challenging in the Wachau region. A relatively warm but wet winter that helped to replenish the water reserves, was followed by a warm spring that encouraged very early budburst, three weeks earlier than the long-term average. This early start left vines vulnerable to the late frosts which occurred in Wachau in April and resulted in reduced yields. Spring was followed by very hot temperatures starting from July and lasting into late summer. Flooding during harvest created further challenges in the vineyards and contributed to a very early harvest. Despite the challenges, the resulting wines are very elegant, high quality and approachable in their youth.

VINIFICATION

The grapes were picked by hand and transported to the winery, where they were carefully sorted and destemmed by hand. The grapes were macerated on skins for three hours and fermented in stainless-steel tanks to retain their well-defined, varietal aromas. The wine was aged on its fine lees for four months before bottling.

TASTING NOTES

Pale yellow green with silver reflections. This wine displays aromas of grapefruit, white apple and an inviting bouquet of chamomile and elderflower, complemented by a touch of minerality and a fine herbal savouriness. On the palate, crisp acidity and a salty minerality add great length to this wine's lively finish.