



RIED TRENNING

Ried Trenning is located at the extreme northwestern corner of the Wachau, where it forms both the start and finish of the Spitzer Graben. The Waldviertel (forest district) begins to its north, a region whose climatic conditions no longer allow for viticulture. The Danube is to the east, roughly four kilometers as the crow flies. Trenning features roughly 8 hectares under vine. It begins at roughly 358 meters in elevation, climbing more and more steeply across terraced vineyards and dry stone retention walls to almost 500 meters above sea level, making it the highest site in the Wachau. Average incline totals 21° (38%); at its steepest sections this rises to 30° (57%). Unlike most sites in the Wachau, there are no neighboring vineyards. It stands instead as a monolith, alone on its own on the edge of Elsarn. Its name derives from the Slavic and refers to a cleared hillside.

While separated from the Danube by only a few kilometers, the climate is significantly more extreme than in the vineyards directly on its banks. Over 550 mm of precipitation falls here annually, well above the rest of the Wachau. It is also cooler, primarily due to the cold air that flows into the vineyards from the Jauerling, a peak of almost 1000 meters, on the one side and from the northern Waldviertel on the other. That viticulture can succeed here at all comes courtesy of the southeastern exposition of the sites and primarily gneiss-based soils, which store the warmth of the day and release it well into the night.

One of the most unique elements of this site on the extreme edge of the Wachau is its geological formation. Alongside the granodiorite gneiss prevalent in the Spitzer Graben, it also contains amphibolite and graphite. Like orthogneiss, which it closely resembles in appearance, granodiorite gneiss comprises the three primary minerals feldspar, quartz, and mica. The essential differences between the two are in their proportion of feldspar varieties. Granodiorite gneiss only rises to the surface where the material above it has sufficiently eroded or when formerly deep-laying tiers are pushed to the surface through tectonic forces. The soils created in this way are sandy and warm quickly. The light soil type ensures problem-free drainage and a comfortable foundation for roots to penetrate.

The amphibolites that are so striking in Wachau are perpetual companions of the granodiorite gneiss. Amphibolite is a meta-

morphic stone with a concentration of minerals from the amphibole group. Its most common form is the hornblende, regularly found in high volumes of small nuggets in the soil. Amphibolite soils are sandy, permeable, and warm well. They are rich in potassium, iron, and magnesium. Graphite by contrast is a naturally occurring modification of carbon. It has a layered structure and is relatively soft. Graphite can conduct thermal energy outstandingly while itself being markedly resistant to high temperatures, a surprising bonus in a cool site like Trenning.

As a ried, Trenning is seemingly predestined for Riesling. 42 percent of its area under vine is planted with the grape variety. Second place falls to Grüner Veltliner, at 20 percent. It is closely followed by Neuburger (roughly 15 percent), which has long played an important role in Trenning. Domäne Wachau cultivates a bit over half of the vineyards. The Riesling vines represent nearly 2 hectares of that.

Riesling captures the essence of its terroir like few other varieties: for Trenning, that is a barren and stony geological state, with a raw, cold, and windy climate. In our Riesling Federspiel, these conditions are reflected in an invigorating and taut structure, a powerful and dynamic body, a notable—at times gripping—acidity, and tremendous tension on the palate. The aromas are finely chiseled and crystal-clear, redolent of stone fruit, grapefruit, and a deep and dark minerality.

Riesling Federspiel ^{RIED} TRENNING



Our Trenning vintners:

Rudolf Sigl, Margit Schneeweis, Herbert Kerzendorfer, Martina Blauensteiner, Johannes Trastaller, Andrea Hofstätter, Andrea Lechner