



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} ACHLEITEN 2019

One of the most extraordinary sites in the Wachau. This wine impresses with mineral character, finesse, and outstanding ageing potential!

ORIGIN & TERROIR

Achleiten is a legendary vineyard in the Wachau village of Weissenkirchen. It is famous for wines with inimitable mineral character. Dry stone walls dating back to the 12th century. The silicate-rich soil dominates this vineyard's landscape. On the upper terraces, gneiss is the prevailing subsoil, the lower terraces are dominated by dark, schistous amphibolites.

VINTAGE 2019

The warm summer yielded cool wines. 2019 was mostly warm and dry but without any extreme weather. After an extended growth period, the fall brought low temperatures at night and ideal harvesting conditions. This should render elegant wines with a distinctive aroma profile and enormous potential.

VINEYARD & CELLAR

Due to the shallow soils of the Achleiten vineyard, the cultivation of Grüner Veltliner is characterized by reduced yields. The Veltliner grapes for this Smaragd wine are picked in several passages and according to strict selection criteria. After a few hours of maceration on the skins, the grapes are gently pressed. After fermentation (partly spontaneous) in stainless steel tanks, the wine is aged in large wooden casks for a few months. The late bottling and the long ageing on the fine lees provide precise nuances and additional depth.

CHARACTER & STYLE

Ried Achleiten is known for wines with great uniqueness. A smoky minerality, subtle flinty notes and a very complex structure are typical for Achleiten wines. Grüner Veltliner from this vineyard has a particularly fine herbal spice, as well as delicate stone fruit notes and some exotic aromas. The gneiss soil of the Achleiten supports the firm acidity enormously. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great storage potential. Well chilled, the wine goes great with veal and poultry like pigeon and quail or with spicy cheeses and strong fish dishes. Charming in its youth, after 3-5 years at the first peak, the Grüner Veltliner from Achleiten can also mature for 15 or more years.

Alcohol: 14.0 % | | Acidity: 6.5 ‰ | Residual Sugar: 1.7 g/l

94 Points | FALSTAFF
93 Points | 100% BLIND
TASTED

96 Points | A LA CARTE
92 Points | DECANTER



0.375l | 0.75l | 1.5l



KELLERSCHLÖSSEL



RIED ACHLEITEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

