



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} ACHLEITEN 2021

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 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

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. Ageing on the fine lees provides 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 classics of Austrian cuisine such as boiled beef with apple-horseradish and chive sauce or a veal rump. Grüner Veltliner Smaragd harmonizes particularly well with tasty dishes of Asian cuisine, try Thai Som Tam (spicy papaya salad). 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.

2021: 95+ Points | A LA CARTE 95 Points | FALSTAFF 93 Points | DECANTER
93 Points | JAMES SUCKLING 93+ Points | PARKER 17 Points | J. ROBINSON

2020: 94 Points | 100% Blind Tasted 95 Points | FALSTAFF
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2019: 98 Points - TOP 100 Cellar Selections #11 | WINE ENTHUSIAST
95 Points | WINE & SPIRITS Gold | CATHAY PACIFIC Hong Kong W&S Competition
94 Points | PARKER 94 Points | JAMES SUCKLING 94 Points | DECANTER

Others: Gold & Best wine from Austria, 2017 | CATHAY PACIFIC Hong Kong W&S Competition



Alcohol: 14 % | Acidity: 6,8 ‰ | Residual Sugar: 1,5 g/l

0.375l | 0.75l | 1.5l | 3l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

