



DOMÄNE  
WACHAU

# GRÜNER VELTLINER SMARAGD CLASSIC 2023

**Powerful and juicy, this Smaragd Grüner Veltliner impresses with fruity-spicy aromas and a well-structured body.**

## ORIGIN & TERROIR

Grapes for Grüner Veltliner Smaragd Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes is carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical style of Grüner Veltliner from Wachau with plenty of fruit.

## VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

## VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

## CHARACTER & STYLE

Pronounced and inviting on the nose with a bouquet reminiscent of ripe apple, white pepper with subtle papaya overtones; on the palate well balanced with a delicate freshness, a crisp acidity and an elegant body; juicy fruit nuances, spicy undertones and a wonderful length. 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. Served well chilled directly from the fridge, Grüner Veltliner Smaragd Classic is a versatile companion. It goes well with Mediterranean cuisine such as a creamy asparagus risotto or fried sea bass with rosemary potatoes as well as with Austrian classics such as Wiener schnitzel (Viennese escalope of veal) with potato salad, ragout of veal lights or Viennese fried porcini with sauce tartare. More exotic styles such as an Indian lamb Biryani (lamb stew with curry, cashew nuts and raisins) are also great partners for the Grüner Veltliner Smaragd Classic. This wine is already very accessible in its youth but can also be aged for 3 to 5 years.

- 2024: WINEMAKER OF THE YEAR | FALSTAFF
- 2023: 91 Points | FALSTAFF
- 2022: GOLD | AWC
- 2021: 91 Points | FALSTAFF Silver | AWC
- 2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



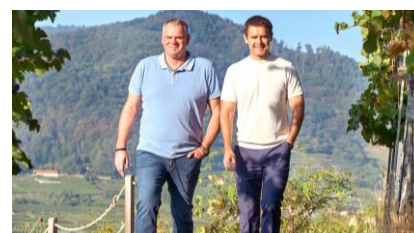
Alcohol: 13,5 % | Acidity: 5,4 ‰ | Residual Sugar: 1,0 g/l



KELLERSCHLÖSSEL



WACHAUER TERRASSEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

