



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD DÜRNSTEIN 2023

A Smaragd with great depth. Only the best and ripest grapes are carefully hand-picked for this remarkable wine!

ORIGIN & TERROIR

Grapes for the "Dürnstein"- wines (one of Domäne Wachau's "village"- bottlings) are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

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

Intense and playful aromas, offers ripe apple, physalis, and subtle hints of pepper spices in the background, kiwi; on the palate expressive and rich with juicy fruit flavours and a refreshing acidity which results in a beautifully balanced wine; very long-lasting. 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. Ideally served fresh from the fridge, the wine goes well with classics of Austrian cuisine such as Tafelspitz (boiled beef) with apple and horseradish sauce and chive and sour cream sauce, a creamy paprika chicken with spätzle or a ragout with veal lights. It also accompanies spicier fish dishes, as for example a Serbian-style pikeperch in garlic. Grüner Veltliner Smaragd harmonizes particularly well with flavorful dishes of Asian cuisine, such as a Thai Som Tam (spicy papaya salad). Drink now or age for at least 3-5 years.

2024: WINEMAKER OF THE YEAR | FALSTAFF

2023: 92 Points | FALSTAFF

2022: 93 Points | FALSTAFF

2021: 93 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



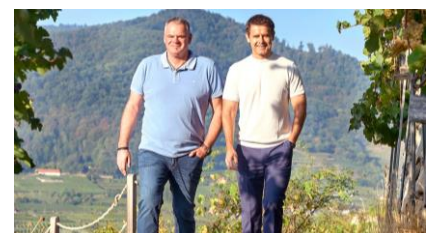
Alcohol: 13,5 % | Acidity: 5,7 ‰ | Residual Sugar: 1,0 g/l



KELLERSCHLÖSSEL



DÜRNSTEIN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

