



DOMÄNE  
WACHAU

# GRÜNER VELTLINER SMARAGD RIED KIRNBERG 2023

The Smaragd from the Kirnberg vineyard in Rossatz is full-bodied, juicy, unique, and full of spice and tautness.

## ORIGIN & TERROIR

Kirnberg, originally named "Churnperig" in 1451, is in the western part of Rossatz on the southern bank of the Danube, more a rather high plateau than a hill. The eastern facing vineyard is characterized by massive rocks and paragneiss. The wines from Kirnberg are very elegant with delicate spices and great minerality.

## 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

The vineyards are cultivated sustainably, increasingly organically and without the use of insecticides or herbicides. An artisanal approach and attention to detail determine the work of our vintners. Harvesting is done exclusively by hand and in several turns. After a maceration on the skins of several hours and fermentation (spontaneously) in stainless steel tanks, the wine is aged in large wooden casks for a few months after initial time in steel tanks.

## CHARACTER & STYLE

Grüner Veltliner from Kirnberg is always elegant and juicy, with fine spice and minerality. Subtle and complex on the nose with aromas of yellow apple, some grapefruit and white pepper; easy to approach and lively on the palate; a refreshing acidity; a long aftertaste, refined and a mineral-spicy finish. 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 chilled the wine goes perfectly with classic Austrian cuisine such as stuffed veal breast, roast goose and duck and even roast pork. The wine also harmonizes ideally with Asian cuisine such as Thai Satay Gai (chicken skewers with peanut sauce), but also with characterful Mediterranean dishes such as a hearty paella, penne all 'arrabiata or a saltimbocca. It is already very accessible in its youth but gains through good storage and a few years of maturity.

- 2024: WINEMAKER OF THE YEAR | FALSTAFF
- 2023: 93 Points | FALSTAFF
- 2022: 94 Points | FALSTAFF 93 Points | JAMES SUCKLING  
16,5+Points | JANCIS ROBINSON 91 Points | PARKER
- 2021: 93 Points | DECANTER 95 Points| FALSTAFF 94 Points | A LA CARTE  
93 Points | PARKER 16,5 Points | J. ROBINSON
- 2020: 93+ Points | A LA CARTE 93 Points | FALSTAFF  
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS
- 2019: 97 Points | WINE ENTHUSIAST 94+ Points | A LA CARTE



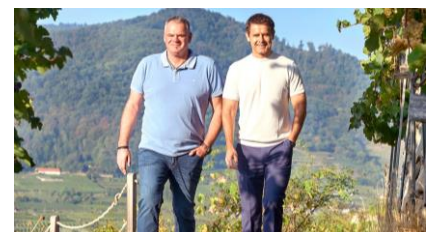
Alcohol: 13,5 % | Acidity: 5,3 %o | Residual Sugar: 1,1 g/l



BAROQUE CELLAR PALACE



RIED KIRNBERG



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

