



DOMÄNE  
WACHAU

# RIESLING SMARAGD <sup>RIED</sup> LOIBENBERG 2023

This Riesling is a true powerhouse among the wines of the Wachau. It exhibits impressive concentration, deep character and a very long finish.

## ORIGIN & TERROIR

Loibenberg is one of the "Grand Crus" of Austria. The ancient dry-stone walls (some are dating back to the 14th century) reach up to 420 m above sea level. The soil is dominated by weathered primary rock, so called "Gföhler Gneiss", with layers of loess and loam in some areas. Warm pannonian airstreams make Loibenberg the „hotplate“ of the Wachau. Stretching out over more than 20 hectares, the Loibenberg is one of the Wachau's largest single vineyards and famous for its diversified microclimate.

## 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

Our Riesling stands on particularly high parcels of the Loibenberg. Due to the very poor soil, the yields are particularly low. Artisanship and sustainable cultivation guarantee precise soil and foliage work. It is harvested by hand and in several harvesting passages. After a maceration on the skins for a few hours, the wine is fermented in steel tanks.

## CHARACTER & STYLE

Expressive on the nose, with ripe stone fruit aromas, orange zest and a hint of lime. Characterized on the palate by tropical fruit, ripe mango and pineapple; finely structured, clear fruit, salty and mineral notes, very complex, with lively acidity. A wine with a lot of potential. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great ageing potential. Enjoyed chilled it goes well with a variety of fish dishes such as for example, a fried Branzino with asparagus risotto or a hearty Frutti di Mare pizza as well as typical Austrian dishes such as rissoles with mashed potatoes or a boiled beef with apple horseradish and chive sauce. But the wine also harmonizes wonderfully with an Indian spicy fish curry.

- 2024: WINEMAKER OF THE YEAR | FALSTAFF  
 2023: 94 Points | FALSTAFF 94 Points | JAMES SUCKLING  
 2022: 94 Points | FALSTAFF 95 Points | A LA CARTE 17 Points | JANCIS ROBINSON  
 93 Points | PARKER  
 2021: 95 Points | FALSTAFF 94 Points | JAMES SUCKLING 93 Points | PARKER  
 2020: 94 Points | A LA CARTE 93 Points | FALSTAFF  
 Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



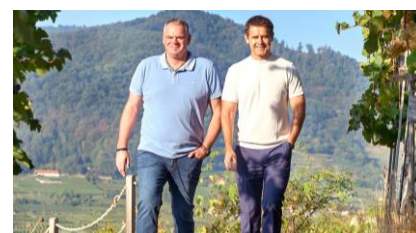
Alcohol: 13,5 % | Acidity: 7,2 ‰ | Residual Sugar: 2,8 g/l



BAROQUE CELLAR PALACE



RIED LOIBENBERG



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

