



DOMÄNE  
WACHAU

# RIESLING SPÄTLESE RIED ACHLEITEN 1975

**Intense aroma, with pronounced flavors of roasted almonds, dates, citrus fruits and dried apricots - an excellent wine!**

## ORIGIN & TERROIR

Achleiten is a legendary Ried on the edge of the village of Weißenkirchen. Dry stone walls from the 12th century retain silicate-rich hillside soils and shape the look of this grand site. The topsoil in the upper part of the vineyard contains Gföhl Gniess. And on the lower part of the hillside, dark sections of slate amphibolite rock emerge. One of the most extraordinary sites in the Wachau. This wine impresses with mineral character, finesse, and outstanding ageing potential!

## 1975 VINTAGE

The weather conditions have varied from region to region in 1975. The year started with a warm Winter, and after a very cold Spring and rainy Summer followed a very hot September. In mid-October the rain has continued. Botrytis has slowly appeared in mid-November. As the first night-frost arrived on November 23<sup>rd</sup>, it allowed a late harvest. 1975 brought fruity, harmonious and age-worthy wines.

## VINEYARDS & CELLAR

Due to the meagre soil of the Achleiten vineyard, the cultivation of Riesling is characterized by reduced yields. The Riesling grapes for this Spätlese were handpicked following a strict selection for the final passes. A certain amount of botrytis characterizes the wine in a characterful way. The slow fermentation and ageing in large wooden barrels ensured depth and structure.

## STYLE & CHARACTER

Clear and deep golden yellow, with shimmering reflexes. Intense aromas, with striking notes of fig, nuts, citrus and dried apricots with a hint of acacia honey – as expected from the typical and timeless character of sweet wines. Well-balanced and complex, with good structure and a honey-like sweetness. Concentrated on the palate, with a good integrated acidity. Ideally enjoyed chilled to around 12°C. A grand solo wine to celebrate even the most special of moments. Classically served with sweet desserts, although it pairs equally well with roasted Austrian goose, pâté, or spicy Indian fish curry. By Austrian law, a Spätlese is an Austrian Prädikats wine from late-harvested grapes with a minimum must weight of 21° KMW (105° Öchsle).

2024: WINEMAKER OF THE YEAR | FALSTAFF

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



Alcohol: 12.3 % | Acidity: 8.6 % | Residual Sugar: 12,2 g/l



KELLERSCHLÖSSEL



RIED ACHLEITEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

