RIESLING SPÄTLESE RIEDACHLEITEN 1979



Ripe flavors of fig, pear, quince with hints of exotic fruit and ripe apricot!

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!

1979 VINTAGE

The new year in 1979 has started with a sudden change in the weather, a strong frost fortunately the Wachau was protected from frost damage. A wet spring was followed by late but strong budding. A rather cool July was followed by hot weeks in August and September and a glorious October. The harvest was already in full swing at the beginning of October with good gradations and high physiological ripeness. Although the yield was reduced, the wines were of excellent quality. 1979 is a great vintage with full-bodied 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 iridescent reflections. Intense aroma, with pronounced flavors of fig, pear, quince and a hint of exotic fruit. Balanced and complex with a well-integrated residual sweetness and density on the palate. 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: 11,5 %



KELLERSCHLÖSSEL



RIED ACHLEITEN



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

