

# GRÜNER VELTLINER SMARAGD <sup>RIED</sup> ACHLEITEN 2023



One of the most extraordinary sites in the Wachau. This wine impresses with mineral character, finesse, and outstanding ageing potential!

## ORIGIN & TERROIR

Achleiten is a legendary vineyard in the Wachau village of Weissenkirchen. It is famous for wines with inimitable mineral character. Dry stone walls dating back to the 12th century. The silicate-rich soil dominates this vineyard's landscape. On the upper terraces, gneiss is the prevailing subsoil, the lower terraces are dominated by dark, schistous amphibolites.

## 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

Due to the shallow soils of the Achleiten vineyard, the cultivation of Grüner Veltliner is characterized by reduced yields. The Veltliner grapes for this Smaragd wine are picked in several passages and according to strict selection criteria. After a few hours of maceration on the skins, the grapes are gently pressed. After fermentation (partly spontaneous) in stainless steel tanks, the wine is aged in large wooden casks for a few months. Ageing on the fine lees provides precise nuances and additional depth.

## CHARACTER & STYLE

Ried Achleiten is known for wines with great uniqueness. A smoky minerality, subtle flinty notes and a very complex structure are typical for Achleiten wines. Grüner Veltliner from this vineyard has a particularly fine herbal spice, as well as delicate stone fruit notes and some exotic aromas. The gneiss soil of the Achleiten supports the firm acidity enormously. 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. Well chilled, the wine goes great with classics of Austrian cuisine such as boiled beef with apple-horseradish and chive sauce or a veal rump. Grüner Veltliner Smaragd harmonizes particularly well with tasty dishes of Asian cuisine, such as Thai Som Tam (spicy papaya salad). Charming in its youth, after 3-5 years at the first peak, the Grüner Veltliner from Achleiten can also mature for 15 or more years.

- 2024: WINEMAKER OF THE YEAR | FALSTAFF  
2023: 94 Points | FALSTAFF 95+ Points | A LA CARTE 93 Points | JAMES SUCKLING  
2022: 95 Points | DECANTER 96 Points | A LA CARTE 95 Points | FALSTAFF  
93 Points | JAMES SUCKLING 16,5+ Points | JANCIS ROBINSON  
92 Points | PARKER  
2021: 95+ Points | A LA CARTE 95 Points | FALSTAFF 93 Points | DECANTER  
93 Points | JAMES SUCKLING 93+ Points | PARKER 17 Points | J. ROBINSON  
2020: 94 Points | 100% Blind Tasted 95 Points | FALSTAFF  
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS  
2019: 98 Points - TOP 100 Cellar Selections #11 | WINE ENTHUSIAST



Alcohol: 13,5 % | Acidity: 6,0 ‰ | Residual Sugar: 3,2 g/l

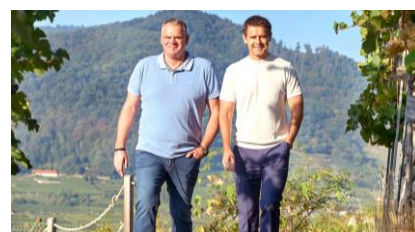
0.75l | 1.5l | 3l | 6l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

