



DOMÄNE  
WACHAU



# RIESLING SMARAGD® CLASSIC 2017



## Origin & Terroir

Grapes for Riesling Smaragd Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical and consistent style of Riesling from Wachau with plenty of fruit.

## Grape Variety

Riesling is counted among the world's most prestigious grape varieties. The unique and distinctive expression in its youth makes way for fantastic elegance after several years of ageing. Riesling is very demanding in the vineyard and requires a long vegetation period to yield top wines.

## Classification

Smaragd is the top category of Wachau wines. The name Smaragd was derived from the magnificent emerald green lizard that can be found basking in hot and sunny spots in the vineyards. Smaragd wines are dry, full-bodied and complex wines with plenty of finesse and great aging potential. Smaragd® is a registered trademark of Vinea Wachau Nobilis Districtus e.V.

## Vinification

The grapes are cultivated in the classical Lenz Moser trellis system with an average yield of 6.500 kg per hectare. The grapes for this wine were harvested by hand in mid-October. After temperature-controlled fermentation, the wine matured in stainless steel tanks.

## Tasting Notes

Medium, greenish yellow, powerful aromas of stone fruit, white peach, apricot and subtle hints of mango, on the palate a concentrated fruit expression with a juicy fruit core, beautiful balance of acidity and body, yet tight and elegant, a very charming Smaragd with great drinking pleasure!

## Enjoyment

Serve well chilled at about 10°C. The wine perfectly accompanies a wide range of fish dishes, lobster and seafood as well as deep-fried dishes such as the famous "Wiener Schnitzel" or poultry dishes. Drink young to enjoy the intriguing fruit aromas or age for 3-5 years for complex, multi-layered aromatics.

- 91 points | FALSTAFF

**Alcohol:** 13.0% | **Acidity:** 7.3‰ | **Residual Sugar:** 3.1g/l

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