



DOMÄNE  
WACHAU



# GRÜNER VELTLINER SMARAGD®

## RIED ACHLEITEN 2018



### 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 12<sup>th</sup> century. The silicate-rich soil commands this vineyard's landscape. On the upper terraces, gneiss is the prevailing subsoil, the lower terraces are dominated by dark, schistous amphibolites.

### Grape Variety

According to the famous viticulture scientist Goethe, the Grüner Veltliner vine arrived in Austria in 1725, where it quickly replaced the then popular "Heunisch" ("the coarse"). However, the original origin of the grape has not been identified. Grüner Veltliner from Wachau always displays a pronounced mineral character and even the most concentrated wines show remarkable elegance.

### 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

Grüner Veltliner from Achleiten is characterised by low yields (6.000 kg/ha) due to the meagre primary rock soils. After very specific pruning in the vineyards the grapes were handpicked in the third week of October. After a few hours of maceration (partly spontaneous fermentation), the grapes were pressed gently. After temperature-controlled fermentation in stainless steel tanks, the wine matured in stainless steel followed by some time in large old oak casks. The wine was bottled in August 2018, meaning there was extended contact with the fine lees adding to the character and texture.

### Tasting Notes

This wine is bright golden yellow with golden-green highlights. The nose is pronounced with vibrant floral notes, ripe peach and fresh herbs, white pepper; salty minerality. The body is juicy and concentrated. The delicate density and the subtle exotic notes are well balanced by its refreshing acidity; tantalizing vibrancy; and long mineral-driven finish.

### Enjoyment

Grüner Veltliner Achleiten is counted among the most age-worthy wines of the Wachau and of Domäne Wachau. Served well chilled at 10°C, the wine perfectly accompanies roasts, pigeon and quail as well as matured cheese.

92 points | 100% Blind Tasted  
91 points | ROBERT PARKER  
17,5 points | GAULT MILLAU  
5 glasses | WEIN GUIDE WEISS  
93 points | JAMES SUCKLING  
16+ points | JANCIS ROBINSON

94 points | A LA CARTE  
18,5 points | VINUM  
94 points | FALSTAFF  
94 points | WINE ENTHUSIAST  
91 points | WINE SPECTATOR  
4 glasses | WEIN.PUR

**Alcohol:** 14% | **Acidity:** 6,9% | **Residual Sugar:** 2,3 g/l

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