



DOMÄNE  
WACHAU



# GRÜNER VELTLINER SMARAGD

## RIED AXPOINT 2018



### Origin & Terroir

Axpoint is a prime vineyard at the western end of the Wachau valley in the village of Spitz. Over thousands of years, particles of weathered and eroded primary rock have been deposited and compacted at the foot of the famous Singerriedel vineyard where they are now covered by rather a deep, argillaceous top soil. Wines from Axpoint combine the elegance derived from the cool marginal climate in this part of Wachau with the structure and body the rich top soil delivers.

### Grape Variety

Grüner Veltliner is gaining increasing international recognition. If treated with diligence and care in the vineyard, Grüner Veltliner can produce world-class wines. At a high level of ripeness, the firm and ripe acidity preserves the elegance and finesse of the wine.

### Classification

Smaragd is the top ripeness 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 with plenty of finesse and great aging potential. Smaragd® is a registered trademark of Vinea Wachau Nobilis Districtus e.V.

### Vinification

Grüner Veltliner from Axpoint is characterised by low yields (6.500 kg per hectare). The grapes for this wine were carefully handpicked in the first weeks of November. After spontaneous fermentation the maturation took place in large wooden casks and stainless-steel tanks. 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 medium yellow-green. On the nose the wine is open and approachable with subtle and inviting aromas of honeydew melon, pineapple and black pepper, smoky tobacco and subtle hints of beeswax. The juicy palate comes into perfect harmony with the lively acidity and elegant minerality. This wine has a long-lasting, spicy and mineral finish.

### Enjoyment

Serve well chilled directly from the fridge. The wine perfectly accompanies a variety of dishes: fish, light meat and traditional Austrian "Tafelspitz" (beef pot roast). Already very approachable, drink now or age for up to 5-8 years.

- 91+ points | ROBERT PARKER
- 4 glasses | WEIN.PUR
- 93 points | FALSTAFF
- 18 points | GAULT MILLAU
- 92 points | A LA CARTE

**Alcohol:** 13,5% | **Acidity:** 6,2% | **Residual Sugar:** 1,0 g/l

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