



DOMÄNE
WACHAU



GRÜNER VELTLINER SMARAGD®

RIED KELLERBERG 2018



Origin & Terroir

Kellerberg is Dürnstein's steep landmark mountain, rising up behind the Kellerschlüssel (Domäne Wachau's baroque cellar castle). The vines root deeply into the light-coloured "Gföhler Gneiss", which consists mainly of feldspar and quartz and, in some areas, also covered by sandy loess soil in some parts of Kellerberg. The strong Pannonian climate influence on the Kellerberg yields full-bodied and complex, yet impressively mineral-driven wines.

Grape Variety

In recent years, Grüner Veltliner has become internationally recognized. When treated with diligence and care in the vineyards, the variety yields world-class white wines. A prime example is this Smaragd wine from the Kellerberg. The varietal offers a wide range of aromas from baking spice to stone fruit.

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 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 Kellerberg is characterized by low yields (5.800 kg per hectare) due to the poor soil in their steeply terraced vineyards. After multiple selections in the vineyards the grapes for Grüner Veltliner Smaragd Kellerberg were hand-picked in the third week of October. After several hours of maceration (partly spontaneous fermentation), the wine fermented and matured in stainless steel tanks followed by large wooden casks. Late bottling in August 2018 allowed for longer fine lees contact - providing more precise nuances and additional finesse.

Tasting Notes

The wine is bright yellow with golden reflections. The nose offers clear expressions of smoked spices, stone fruit, pineapple, wild herbs and yellow apple. The palate is distinctive and powerfully structured. This wine is truly enjoyable because of its crisp acidity; and multilayered, long-lasting, salty minerality.

Enjoyment

Serve well chilled at 10°C. The wine is a pleasure to drink now, but also promises to age well for many years. The wine perfectly accompanies hearty fish dishes, traditional Austrian cuisine and spicy Thai curry.

93 points | 100% BLIND TASTED
5 glasses | WEIN.PUR
95 points | FALSTAFF
5 stars, TOP | VINARIA
95 points | A LA CARTE

18,5 points | GAULT MILLAU
92 points | JAMES SUCKLING
95 points | WINE ENTHUSIAST
93 points | ROBERT PARKER

Alc.: 14% | Acidity: 7,1% | Residual Sugar: 5,4 g/l

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