



DOMÄNE
WACHAU



RIESLING 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 12th century, which mount the steep slopes with their silicate-rich soil, dominate this vineyard's landscape. In the upper terraces, gneiss is the prevailing subsoil, the lower terraces are dominated by dark, schistous amphibolites.

Grape Variety

Riesling has four important origins worldwide – Germany, Alsace, South Australia and the Wachau. Responsible for the distinctive stone fruit aroma are so called "monoterpenes" – aroma molecules which can also be found in Gewürztraminer or Muskateller. Riesling is never characterised by opulence and power but by elegance, acidity and mineral character.

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

Riesling from Achleiten is characterised by low yields (5.400kg per hectare) due to the poor soil in this vineyard. After multiple selections the grapes for Riesling Smaragd Achleiten were carefully hand-picked in the mid of October. After eight hours of maceration and gentle pressing, the wine fermented and matured in big wooden casks and stainless steel tanks. Late bottling and therefore the long contact with the fine lees provide more precise nuances and gives additionally great finesse.

Tasting Notes

Light green-yellow with silver reflections; on the nose very aromatic, juicy stone fruit aromas like apricot and subtle hints of peach juice and lemon zest, white pepper and fresh wild herbs; the palate is very juicy and vibrant; the refreshing acidity balances the wine very well; structured and elegant with intense fruit sweetness in the finish; long-lasting and much salty minerality show typical characteristics of Achleiten.

Enjoyment

Riesling Achleiten is counted among the most age-worthy wines of the Wachau. It requires some time to open up but remains fresh and racy even after 10 years. Well chilled at 10°C, the wine perfectly accompanies the sophisticated international cuisine, fish, roasts, pigeon and quail as well as mature cheeses.

96 points | WINE ENTHUSAST
4 glasses | WEIN.PUR
94 points | ROBERT PARKER
95 points | FALSTAFF
5 glasses | WEIN GUIDE WEISS
93 points | JAMES SUCKLING
16,5 points | JANCIS ROBINSON

94 points | 100% Blind Tasted
92 points | WEIN-PLUS
95+ points | A LA CARTE
18,5 points | VINUM
17,5 points | GAULT MILLAU
4 stars | VINARIA

Alcohol: 14,0% | **Acidity:** 7,6% | **RS:** 2,1 g/l

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