



DOMÄNE  
WACHAU



# RIESLING SMARAGD®

## RIED KELLERBERG 2018



### Origin & Terroir

The Kellerberg is Dürnstein's steep landmark mountain, rising up right behind Domäne Wachau's Kellerschlüssel (baroque cellar castle). The vines root deeply into the light-coloured "Gföhler Gneiss", which consists mainly of feldspar and quartz. Kellerberg is south-east facing with a somewhat cooler microclimate than the neighbouring Loibenberg. The wines from Kellerberg combine the pronounced mineral character of the Achleiten with the power and full body of the Loibenberg.

### Grape Variety

Riesling has four important origins worldwide - Germany, Alsace, South Australia and the Wachau. Riesling is characterised by elegance, acidity and mineral character. Wachau Rieslings can be rather powerful but always retain their elegance and minerality.

### 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 is a very demanding grape variety in the vineyard and shows best results in carefully selected vineyards - Kellerberg is one of these premium Riesling sites. The average yield for Riesling Smaragd Kellerberg is about 5.500 kg/ha. After multiple selections, the grapes were carefully hand-picked in the third week of October. After six hours of maceration, the juice is fermented and matured in large wooden casks. Late bottling in the end of August 2018 allows long contact with the fine lees providing more precise nuances and great finesse.

### Tasting Notes

The wine is bright yellow-green with golden reflections. There are expressive bouquets on the nose with notes of crushed apricot, yellow stone fruit, orange peels, some mango and fresh wild herbs with a cool minerality. On the palate, the wine is concentrated and juicy, with lots of pressure, which maintains a lively fruit and great elegance. The finish is long-lasting and expressive; rounded off by ripe yellow apple, exotic fruits and a crisp acidity.

### Enjoyment

Serve chilled at about 10°C. Best enjoyed in the company of poultry dishes, veal and a wide range of fish dishes. A wine that is made for aging!

4 glasses | WEIN.PUR  
94 points | FALSTAFF  
5 glasses | WEIN GUIDE WEISS  
4 stars | VINARIA  
ÖGZ | GOLD

18,5 points | GAULT MILLAU

**Alcohol:** 13,5% | **Acidity:** 7,6% | **RS:** 2,4 g/l

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