



DOMÄNE
WACHAU



RIESLING SMARAGD®

RIED LOIBENBERG 2018



Origin & Terroir

Loibenberg is one of the "Grand Crus" of Austria. The ancient dry stone walls (some are dating back to the 14th century) reach up to 420 m above sea level. The soil is dominated by weathered primary-rock, so called "Gföhler Gneiss", with layers of loess and loam in some areas. Warm pannonian airstreams make Loibenberg the „hotplate" of the Wachau. Stretching out over more than 20 hectares, the Loibenberg is one of the Wachau's biggest single vineyards and famous for its diversified microclimate.

Grape Variety

Riesling thrives and prospers in the cool, marginal climate of the Wachau. Domäne Wachau owns approximately two hectares of Riesling on Loibenberg. The grape variety demands top vineyard sites and poor soils. For late ripening grape varieties like Riesling, Loibenberg is especially adequate as grapes ripen relatively early in this prime vineyard.

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

The vines on Loibenberg are cultivated in classical Lenz-Moser trellis system. The average yield is approximately 5.800 kg/hectare. After multiple selections, the grapes were carefully hand-picked in the mid of October. After seven hours of maceration the wine was fermented and matured in stainless steel tanks and large wooden casks. The wine remained on the fine lees - providing additional complexity and finesse.

Tasting Notes

This wine is medium yellow-green with golden highlights. The nose has a bouquet of peach jam, crushed pineapple, orange zests and subtle hints of lime. The palate is dominated by exotic fruits, mainly ripe papaya and pineapple; yet tight and fine, salty mineral undertones keep the wine vibrant and complex. The acidity adds wonderful length creating a wine with great ageing potential.

Enjoyment

Serve well chilled but at a somewhat higher temperature than lighter white wines, ideally at 10°C. An excellent accompaniment to the more sophisticated cuisine such as seafood dishes, fish, the traditional „Tafelspitz" (beef pot roast) or roast duck and goose. Very approachable in its youth with potential to age for 8-12 years.

- 91 points | FALSTAFF
- 4 glasses | WEIN.PUR
- 93 points | FALSTAFF

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

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