

WINEENTHUSIAST **96**
POINTS

Domäne Wachau 2017 Ried Achleiten Smaragd Riesling
(Wachau)

Both fresh lemon and crushed lemon leaves on the nose have an air of breezy freshness but underneath the juicy ripeness of Mandarin oranges and ripe clementines shines through.

The palate has a juicy softness, despite the zestiness on the midpalate. There even are tropical hints of passion fruit. The freshness is key, but it is softly expressed on the clean, zesty, long and moreish finish. Drink now–2039.

– A.K. *Published 3/1/2019*

WINEENTHUSIAST **95**
POINTS

Domäne Wachau 2017 Ried Kellerberg Smaragd Grüner
Veltliner (Wachau)

Highly aromatic notes of glowingly ripe, juicy pear also have an edge of bergamot. This aromatic sophistication carries over onto the palate where pithy, zesty citrus provides lots of concentration. The result is totally mouthwatering in a salty fashion that is utterly moreish and very refreshing. This is racy, taut and packed with flavor.

– A.K. *Published 3/1/2019*

WINEENTHUSIAST **95** **Cellar Selection**
POINTS

Domäne Wachau 2017 Ried Achleiten Smaragd Grüner
Veltliner (Wachau)

Notes of salty miso, celery, lemon and green pear unite into an intriguing nose. On the palate, it is ripe, juicy pear that takes the lead, but that salty zestiness, that edge of peppery savoriness is always present, adding freshness and allure to this fluid, slender, concentrated and zesty wine. The finish echoes with citrus and white pepper. It will take some time to come into its powerful own. Drink 2020–2030.

– A.K. *Published 3/1/2019*

WINEENTHUSIAST **94**
POINTS

Domäne Wachau 2017 Terrassen Smaragd Grüner Veltliner
(Wachau)

A lovely hint of green bergamot precedes the more customary notes of green and yellow pear on the nose. The palate is juicy and compact, presenting its pristine pear and citrus notes in a fluid, bulletlike fashion that explodes with zestiness and verve against a pithy, textured backdrop. The citrus notes fill the mouth and last all the way to a very mouthwatering finish.

– A.K. *Published 3/1/2019*