



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} AXPOINT 2019

Fruit, spice and minerality combined in this complex Grüner Veltliner. Cool climate and deeper soils are detectable in this wine.

ORIGIN & TERROIR

Axpoint is a vineyard at the western end of the Wachau valley in the village of Spitz. Over thousands of years, particles of weathered and eroded primary rock have been deposited and compacted at the foot of the famous Singerriedel vineyard where they are now covered by rather a deep, loamy topsoil. Wines from Axpoint combine the elegance derived from the cool marginal climate in this part of Wachau with the structure and body the rich topsoil delivers.

VINTAGE 2019

The warm summer yielded cool wines. 2019 was mostly warm and dry but without any extreme weather. After an extended growth period, the fall brought low temperatures at night and ideal harvesting conditions. This should render elegant wines with a distinctive aroma profile and enormous potential.

VINEYARD & CELLAR

The cool marginal climate in Spitz an der Donau allows a particularly long ripening period. Strict yield reductions and several selective harvest passages are particularly important at Axpoint. After a few hours of cold maceration, fermentation takes place in steel tanks; the ageing takes place in large wooden barrels. The late bottling after the summer of the following year enables slow development on the fine yeast.

CHARACTER & CATEGORY

Axpoint wines combine elegance, which is created by the cool influence of the Jauerling, with density and texture due to a deeper topsoil. You will typically find aromas of melon and litchi, white pepper, some smokiness and notes of hay and some beeswax. Dense on the palate and yet very balanced; a refreshing, classy acidity supports the distinctive structure. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great ageing potential. Well chilled, the wine goes great with fried and grilled fish, with deep-fried dishes from Austrian cuisine, with boiled beef, and also with poultry and veal.

Alcohol: 13.5 % | Acidity: 6.4 ‰ | Residual Sugar: 1.2 g/l

93 Points | FALSTAFF

18 Points | GAULT&MILLAU



KELLERSCHLÖSSEL



RIED AXPOINT



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

