



DOMÄNE
WACHAU



GRÜNER VELTLINER SMARAGD® DÜRNSTEIN 2019



Origin & Terroir

Grapes for the "Dürnstein"- wines (one of Domäne Wachau's "village"- bottlings) are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

Grape Variety

Grüner Veltliner is gaining increasing international recognition. If treated with diligence and care in the vineyard, Grüner Veltliner can produce world-class wines such as this Smaragd. It offers a wide range of varietal aromas. Even at a high level of ripeness, the firm and ripe acidity preserves the elegance and finesse of the wine.

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 grapes for Grüner Veltliner Smaragd Dürnstein were carefully hand-picked in mid-October. The hard, labour-intensive cultivation of the vines on the steep terraced vineyards and the poor soils reduce the average yield to 7.500kg per hectare. After temperature-controlled fermentation in stainless steel tanks, the wine partially matured in big wooden casks for several weeks.

Tasting Notes

Clear and bright greenish yellow; intense and playful aromas, offers ripe apple, physalis, and subtle hints of pepper spices in the background, kiwi; on the palate expressive and rich with juicy fruit flavours and a refreshing acidity which results in a beautifully balanced wine; very long-lasting.

Enjoyment

Serve well chilled, ideally directly from the fridge. Perfectly accompanies fish in creamy sauces, deep-fried meats, the traditional Austrian "Tafelspitz" (beef pot roast) and light meats like chicken or veal. Drink now or age for at least 3-5 years.

Alcohol: 13,5% | **Acidity:** 6,4 % | **Residual Sugar:** 1,1 g/l

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