



DOMÄNE
WACHAU



GRÜNER VELTLINER SMARAGD® HIMMELSTIEGE 2019



Origin & Terroir

The Himmelstiege was originally a steep terraced vineyard in Dürnstein and a popular wine for decades. Nowadays, the grapes come from terraced vineyards, partially supported by dry stone walls and vineyards along the Danube, mainly from Dürnstein and Loiben. The poor soil in the vineyards and their special exposition yield very typical Wachau wines with pronounced fruit aromas and a unique mineral character.

Grape Variety

Grüner Veltliner is Austria's most important grape variety with a share of approximately 1/3 in the total production. In Wachau in general and at Domäne Wachau in particular, this percentage is even higher at more than 50%. A multiplicity of styles can be produced from the Grüner Veltliner grape. A prime example is this full-bodied Smaragd.

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 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 about 7.300 kg per hectare. After temperature-controlled fermentation in stainless steel tanks, the wine partially matured in big wooden casks for some time.

Tasting Notes

Medium green yellow; open and expressive on the nose, playful with spice-dominated aromas of white pepper, black tea, dried herbs, some quince and hints of exotic fruits; on the palate complex with multi-layered aromas, very elegant with a great drinking pleasure, long finish

Enjoyment

Serve well chilled at about 10 C°. The wine perfectly accompanies the classical Austrian cuisine such as "Tafelspitz" (beef pot roast), deep-fried dishes (as the famous Wiener Schnitzel), but also grilled chicken and spicy fish dishes. Already open and approachable in its youth with a potential to age for at least 3-5 years.

Alcohol: 13,5 % | **Acidity:** 6,4 % | **Residual Sugar:** 1,3 g/l

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