



DOMÄNE
WACHAU



RIESLING SMARAGD® WEISSENKIRCHEN 2019



Origin & Terroir

The grapes for the "Weissenkirchen"- wines (one of Domäne Wachau's "village"- bottlings) are sourced from vineyards surrounding the "commune" of Weissenkirchen. This "commune" includes, in addition to Weissenkirchen itself, the villages of Joching, Wösendorf and St. Michael. The wines display elegance and minerality that is typical for this part of the Wachau. Vineyards include premium sites such as Achleiten, Klaus, Kollmütz and Weitenberg.

Grape Variety

Riesling is counted among the world's most prestigious grape varieties. The unique and distinctive expression in its youth makes way for fantastic elegance after several years of ageing. Riesling is very demanding in the vineyard and requires a long vegetation period to yield top wines.

Classification

Smaragd is the premium 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 ageing potential. Smaragd® is a registered trademark of Vinea Wachau Nobilis Districtus e.V.

Vinification

The grapes for Riesling Smaragd Weissenkirchen were carefully hand-picked in mid-October. The hard, labour-intensive cultivation of the vines on the steep terraces and the poor soils reduce the average yield to just 6.200kg per hectare. After temperature-controlled fermentation in stainless steel tanks, the wine matured in stainless steel before bottling.

Tasting Notes

The wine is bright, medium green yellow. The nose is expressive and persistent with a distinctive ripe stone fruit core, pineapple and papaya alongside hints of smoky tobacco. The palate is well balanced with a good texture and an expressive acidity; powerful with a full and lively texture and lingering finish

Enjoyment

Serve well-chilled at about 10°C, directly from the fridge. The wine perfectly accompanies a wide range of fish dishes, lobster and seafood as well as Cordon Bleu, fried chicken and other poultry dishes. Drink young to enjoy the intriguing fruit aromas or age for 3-5 years for complex, multi-layered aromatics.

Alcohol: 13,5 % | **Acidity:** 7,1 % | **Residual Sugar:** 2,5 g/l

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