



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD CLASSIC 2020

Powerful and juicy, this Smaragd Grüner Veltliner impresses with fruity-spicy aromas and a well-structured body

ORIGIN & TERROIR

Grapes for Grüner Veltliner Smaragd Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes is carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical style of Grüner Veltliner from Wachau with plenty of fruit.

VINTAGE 2020

Wines of the 2020 vintage show clear and precise character with a fresh, fruity note, although the harvest yielded only marginal quantities. What began as a dry, warm year turned into a summer that alternated between sunny and rainy periods, and in late August the Wachau suffered a severe hailstorm. It is especially vintages like 2020 that underscore how important it is to pick and carefully select grapes by hand.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

Pronounced and inviting on the nose with a bouquet reminiscent of ripe apple, white pepper with subtle papaya overtones; on the palate well balanced with a delicate freshness, a crisp acidity and an elegant body; juicy fruit nuances, spicy undertones and a wonderful length. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great storage potential. Served well chilled directly from the fridge, Grüner Veltliner Smaragd Classic is a versatile companion. It goes well with Mediterranean cuisine such as a creamy asparagus risotto or fried sea bass with rosemary potatoes as well as with Austrian classics such as Wiener schnitzel (Viennese escalope of veal) with potato salad, ragout of veal lights or Viennese fried porcini with sauce tartare. More exotic styles such as an Indian lamb Biryani (lamb stew with curry, cashew nuts and raisins) are also great partners for the Grüner Veltliner Smaragd Classic. This wine is already very accessible in its youth but can also be aged for 3 to 5 years.

Alcohol: 13 % | Acidity: 6,1 ‰ | Residual Sugar: 1,6 g/l

92 Points | FALSTAFF



KELLERSCHLÖSSEL



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

