



DOMÄNE
WACHAU

RIESLING SMARAGD CLASSIC 2020

This late-harvest Riesling is full-bodied and expressive. The juicy texture provides plenty of drinking pleasure.

ORIGIN & TERROIR

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

Pleasantly intense aromas of mango flesh, on the palate a concentrated fruit expression with a juicy fruit core, beautiful balance of acidity and body, yet tight and elegant, a very charming Smaragd with great drinking pleasure! 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. Serve well chilled. It goes well with a variety of fish dishes such as a fried Branzino with asparagus risotto or a hearty Pizza Frutti di Mare as well as typical Austrian rissoles with mashed potatoes or a Tafelspitz (boiled beef) with apple and horseradish sauce and chive and sour cream sauce). The wine also harmonizes wonderfully with a spicy Indian fish curry. Riesling Smaragd Classic is already very accessible when young but can also be aged for 3 to 5 years.

Alcohol: 13 % | Acidity: 8,3 ‰ | Residual Sugar: 2,1 g/l

92 Points | FALSTAFF



KELLERSCHLÖSSEL



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

