



DOMÄNE
WACHAU

RIESLING SMARAGD TERRASSEN 2020

Deeply fragrant with exotic components; subtle minerals lend an aristocratic character. A charming wine with typical Wachau character.

ORIGIN & TERROIR

Grapes for Riesling Smaragd Terrassen were carefully handpicked from small terraced vineyard plots throughout the Wachau valley. Focus in the vinification of this wine is not on the unique terroir of a specific site but rather on offering a consistent and representative Wachau wine style with a pronounced fruit character, elegance and minerality. Riesling grapes from Loiben contribute weight, Weissenkirchen adds balance and grapes from Spitz and Viessling are responsible for the impressive finesse of the wine.

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

Ripe aromas of apricot, nectarine, and subtle hints of passion fruit. Rich and energetic palate has expressive fruit that is also very delightful, neatly balanced, and elegant. This wine is charming; a very pleasant Smaragd with a long lingering finish. Smaragd wines are dry, full-bodied, and complex wines with plenty of finesse and great aging potential. Ideally fresh from the fridge, the wine goes perfectly with asparagus with ham or classically with sauce Hollandaise and of course with local fish (trout, char) from the grill. Down-to-earth classics such as Pasta ham bake with lettuce-salad or rissoles with mashed potatoes are well supported by Riesling Smaragd Terrassen. The wine also perfectly accompanies spicy Far Eastern dishes, for example, a Korean Bulgogi (fried beef with a marinade of soy sauce, ginger and garlic). Drink young to enjoy the intriguing fruit aromas or age for 3-5 years for complex, multi-layered aromas.

Alcohol: 13 % | Acidity: 8,5 ‰ | Residual Sugar: 1,8 g/l

93 Points | FALSTAFF



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

