



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD HIMMELSTIEGE 2020

Complex aromas of ripe fruit, some tropical hints and notes of black pepper - a superb Veltliner from old vines!

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.

JAHRGANG 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

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. 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, the wine goes perfectly with classic Austrian cuisine such as stuffed veal breast, roast goose, duck and even pork. The wine also harmonizes ideally with Asian cuisine such as Thai Satay Gai (chicken skewers with peanut sauce), but also with characterful Mediterranean dishes such as a hearty Paella, Penne all 'Arrabbiata or a Saltimbocca. Already open and approachable in its youth with a potential to age for at least 3-5 years.

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

92 Points | FALSTAFF



BAROQUE CELLAR PALACE



HIMMELSTIEGE



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

