



DOMÄNE  
WACHAU

# GRÜNER VELTLINER SMARAGD WEISSENKRICHEN 2020

**Impressingly complex! This Smaragd shows balance and concentration. A remarkable Grüner Veltliner.**

## 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, besides Weissenkirchen itself, the Wachau villages of Joching, Wösendorf and St. Michael. The wines display the uniquely elegant and mineral style that is typical for this part of the Wachau. Vineyards include premium sites such as Achleiten, Klaus, Kollmütz and Weitenberg.

## 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

The nose is very expressive with aromas of ripe apples, pears, hints of fresh herbs and an intrusion of smoky tobacco. Compact and powerful on the palate, the elegant and delicate cooking spices harmonize well with the refreshing acidity and 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, directly from the fridge. It goes perfectly with Austrian dishes such as sauteed calf's liver, Viennese fried porcini with sauce Tartare or rice meat. Grüner Veltliner Smaragd Weissenkirchen also goes well with Mediterranean cuisine such as Ossobuco, Souvlaki or Cevapcici. The wine also perfectly accompanies spicy Thai curry with coconut milk or Sichuan beef. Very approachable in its youth, this wine has the potential to age for at least 3-5 years.

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

92 Points | FALSTAFF



KELLERSCHLÖSSEL



WEISSENKRICHEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

