



DOMÄNE
WACHAU

RIESLING SMARAGD WEISSENKIRCHEN 2020

Fully ripe Riesling grapes yield this superb wine. Plenty of peach and apricot aromas combined with impressive minerality.

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, in addition to Weissenkirchen itself, the villages of Joching, Wösendorf and St. Michael. The wines display elegance and minerality 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 expressive and persistent with a distinctive ripe stone fruit core, pineapple and papaya alongside hints of smoky tobacco. The palate is well balanced with a good texture and an expressive acidity, powerful with a full and lively texture and lingering. 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. Ideally enjoyed fresh from the fridge, the Riesling Smaragd Weissenkirchen goes perfectly with characterful Far Eastern dishes, like for example, a fish curry or Tandoori chicken. Of course, the wine is an ideal accompaniment to fine fish and seafood, e.g., a grilled sea bass or a spicy Bouillabaisse. Riesling Smaragd also goes well with local cuisine, e.g., to baked dishes such as a Wiener Schnitzel (Viennese escalope of veal) and Fried chicken with potato and bird salad. The wine also goes well with Fegato alla Veneziana (Venetian-style liver) and a Greek Moussaka. Drink young to enjoy the intriguing fruit aromas or age for 3-5 years for complex, multi-layered aromatics.

Alcohol: 13 % | Acidity: 8,4 ‰ | Residual Sugar: 1,9 g/l

92 Points | FALSTAFF



KELLERSCHLÖSSEL



WEISSENKRICHEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

