



DOMÄNE
WACHAU

GEMISCHTER SATZ SMARAGD URALT-REBEN 2020

A "Gemischter Satz" from an old vineyard with 80-year-old vines - a field blend that includes Grüner Veltliner, Riesling, Neuburger, Sauvignon Blanc and many other varieties.

ORIGIN & TERROIR

The Vorderseiber vineyard in Weissenkirchen reaches the highest altitude of all vineyards in the Wachau. Cool climate and gneiss rock set this site apart and make this terroir unique. The vines in the Vorderseiber vineyard are 80 years old.

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 come from ancient vineyards planted in the 1930s, mainly Grüner Veltliner and small amounts of Riesling, Sauvignon Blanc, Chardonnay and Pinot Noir. After eight hours of skin contact, the wine was fermented and aged in used 500-litre oak barrels.

CHARACTER & STYLE

Yellow apple, persimmon, white peach with intense smoky and tropical notes. Powerful on the palate with a spicy backbone, long-lasting with mineral character, juicy core and crisp acidity. Serve well chilled, enjoyed fresh from the fridge, the wine goes well with classics of Austrian cuisine such as roast caraway with cabbage, a creamy paprika chicken with spätzle or pumpkin goulash. It also accompanies spicier fish dishes as for example baked carp or pikeperch Serbian-style. This Gemischter Satz harmonizes particularly well with tasty dishes of Asian cuisine, try the Thai Som Tam (spicy papaya salad), Thai curry with prawns or various dim sums. Drink now or age for 5-8 years.

Alcohol: 13,0 % | Acidity: 6,5 %o | Residual Sugar 1,3 g/l

92 Points | FALSTAFF

4 Glasses | WEIN.PUR



BAROQUE CELLAR PALACE



OLD VINE



ROMAN HORVATH MW &
HEINZ FRISCHENGGRUBER