



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD

RIED ACHLEITEN LR 2015

From the high-altitude parcels of the Achleiten. Aging in large wooden casks for around five years. Puristic, full of character, complex and dense.

ORIGIN & TERROIR

Achleiten is a legendary vineyard in the Wachau village of Weissenkirchen. It is famous for wines with inimitable mineral character. Dry stone walls, going back to the 12th century and meagre soils rich in silicate are the signature features of this superior location. Underlying the upper terraces, gneiss is the prevailing subsoil, the lower terraces are dominated by dark, schistous amphibolites.

VINTAGE 2015

Mild, dry weather ushered in 2015. After very rare snowfalls and hardly more rain, the summer was also dry at first, with high temperatures. The rainfall that the vineyards had long been thirsting for arrived in early August. The vines, previously developing only cautiously, now experienced balanced growth, and were soon nurturing healthy, ripening grapes. With physiological ripeness advancing quickly, in the first half of October the first single-vineyard grapes could be picked. The vintage generally stands out by virtue of a profound depth of fruit, achieved at an early stage. Robust, dense wines with firm acidity and solid ageing potential are characteristic of the 2015 vintage style.

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. Due to the shallow soils of the Achleiten vineyard, Grüner Veltliner is characterized by reduced yields. The Veltliner grapes for this Smaragd wine are picked in multiple passes to strict selection criteria. After a few hours of maceration on the skins, the grapes are gently pressed. After fermentation (partly spontaneous) in stainless steel, the Grüner Veltliner Late Release was aged in wooden casks on the fine lees for five years. The wine is characterized above all by its late bottling in spring 2021, because the long ageing on the fine lees provides precise nuances and additional finesse. The wine was bottled without fining or filtration.

CHARACTER & STYLE

Ried Achleiten is known for wines with great uniqueness. A smoky minerality, subtle flinty notes and a very complex structure are typical for Achleiten wines. Grüner Veltliner from this vineyard has a particularly fine herbal spice, as well as delicate stone fruit notes and some exotic aromas. The gneiss soil of the Achleiten supports the firm acidity enormously. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince great aging potential. Well chilled, the wine goes great with classics of Austrian cuisine such as boiled beef with apple-horseradish and chive sauce or a veal rump. Grüner Veltliner Smaragd harmonizes particularly well with tasty dishes of Asian cuisine, try Thai Som Tam (spicy papaya salad). Charming in its youth, after 3-5 years at the first peak, the Grüner Veltliner from Achleiten can also mature for 15 or more years.

Alcohol: 13.5% | Acidity: 7.3‰ | Residual Sugar: 1,8 g/l

96 points | FALSTAFF

95 points | A LA CARTE



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW AND
HEINZ FRISCHENGRUBER

