



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD RIED AXPOINT 2020

Fruit, spice and minerality combined in this complex Grüner Veltliner. Cool climate and deeper soils are detectable in this wine.

ORIGIN & TERROIR

Axpoint is a vineyard at the western end of the Wachau valley in the village of Spitz. Over thousands of years, particles of weathered and eroded primary rock have been deposited and compacted at the foot of the famous Singerriedel vineyard where they are now covered by rather a deep, loamy topsoil. Wines from Axpoint combine the elegance derived from the cool marginal climate in this part of Wachau with the structure and body the rich topsoil delivers.

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

The cool marginal climate in Spitz an der Donau allows a particularly long ripening period. Strict yield reductions and several selective harvest passages are particularly important at Axpoint. After a few hours of cold maceration, fermentation takes place in steel tanks; the ageing takes place in large wooden barrels. The late bottling after the summer of the following year enables slow development on the fine yeast.

CHARACTER & CATEGORY

Axpoint wines combine elegance, which is created by the cool influence of the Jauerling, with density and texture due to a deeper topsoil. You will typically find aromas of melon and litchi, white pepper, some smokiness and notes of hay and some beeswax. Dense on the palate and yet very balanced; a refreshing, classy acidity supports the distinctive structure. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great ageing potential. Well chilled the wine goes well with classics of Austrian cuisine such as crispy Wiener Schnitzel with potato salad or a veal rump. Grüner Veltliner Axpoint harmonises particularly well with flavourful dishes from Asian cuisine, try an Indian tandoori chicken, for example.

Alcohol: 13.5 % | Acidity: 6.4 ‰ | Residual Sugar: 1.2 g/l

93 Points | FALSTAFF
4 Glasses | WEIN.PUR

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KELLERSCHLÖSSEL



RIED AXPOINT



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

