



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} KELLERBERG 2020

A real Wachau classic! Powerful yet elegant with impressive structure. Complex and with great ageing-potential!

ORIGIN & TERROIR

Kellerberg is Dürnstein's steep landmark mountain, rising behind the Kellerschlüssel (Domäne Wachau's baroque cellar castle). The vines root deeply into the light-coloured "Gföhler Gneiss", which consists mainly of feldspar and quartz and, in some areas, also covered by sandy loess soil. The strong Pannonian climate influence on the Kellerberg yields full-bodied and complex, yet impressively mineral-driven wines.

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 cultivation by hand of the steep stone terrace vineyards and the meagre soil are reducing the yield. Grüner Veltliner grapes from Kellerberg are harvested by hand in multiple strict harvest passages. After several hours of maceration on the skins and fermentation (partly spontaneously) in stainless steel tanks and in large wooden barrels, the wine is aged first in steel tanks and after that in large wooden casks for a few months. A late bottling after summer offers additional depth.

CHARACTER & STYLE

Concentrated wines with depth are characteristic for Ried Kellerberg. Already the nose is compact and expressive; strong flavour, smokiness, some pineapple, meadow herbs and yellow apple, deeply spicy on the palate, textured and shaped by a firm structure. Precise and powerful with a beautiful acidity and mineral aftertaste. 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, Grüner Veltliner Smaragd Ried Kellerberg is a versatile companion. It goes well with Mediterranean cuisine such as a creamy asparagus risotto or roasted sea bass with rosemary potatoes, as well as with Austrian classics such as Wiener schnitzel or baked porcini mushrooms with tartare sauce. Also, more exotic styles such as an Indian lamb biryani (lamb stew with curry, cashew nuts and raisins) are great partners.



Alcohol: 13.5 % | Acidity: 7.0 ‰ | Residual Sugar: 2.0 g/l

94 Points | FALSTAFF
95 Points | A LA CARTE

4 Glasses | WEIN.PUR
19 Points | GAULT&MILLAU



BAROQUE CELLAR PALACE



RIED KELLERBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

0.75l | 1.5l | 3l

