



DOMÄNE
WACHAU

RIESLING SMARAGD RIED ACHLEITEN 2020

One of the most extraordinary sites in the Wachau. This wine impresses with mineral character, finesse, and outstanding ageing potential!

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 dating back to the 12th century. The silicate-rich soil dominates this vineyard's landscape. On the upper terraces, gneiss is the prevailing subsoil, the lower terraces are made of dark, schistous amphibolites.

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

Due to the meagre soil of the Achleiten vineyard, the cultivation of Riesling is characterized by reduced yields. The grapes for this Smaragd are harvested in several passages and according to strict selection criteria. After a few hours of maceration on the skins, grapes are gently pressed. After fermentation (partly spontaneously) in stainless steel tanks, the wine is aged in large wooden casks after initial time in steel tanks. The late bottling and the long ageing on the fine lees provide precise nuances and additional depth.

CHARACTER & CATEGORY

Riesling of single vineyard Achleiten is characterized by reduced yields due to the shallow topsoil. It is very aromatic, juicy stone fruit aromas, such as apricot and a touch of vineyard peach. The gneiss soil of the Achleiten leads to a classy firm acidity. 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 asparagus with ham or classically with sauce hollandaise and of course with local fish (trout, char) from the grill. The wine also goes well with spicy Far Eastern dishes, for example, a Korean bulgogi (fried beef with soy sauce, ginger and garlic). Charming in its youth, after 3-5 years at the first peak, the Riesling from the Achleiten can also mature for 15 years or more.

Alcohol: 13.0 % | Acidity: 7,6 ‰ | Residual Sugar: 3.2 g/l

95 Points | 100% BLIND TASTED

4 Stars | VINARIA

95 Points | A LA CARTE

18,5 Points | GAULT&MILLAU

94 Points | FALSTAFF

5 Glasses | WEIN.PUR

Points | DECANTER



0.375l | 0.75l | 1.5l | 3l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

