



DOMÄNE
WACHAU

RIESLING SMARAGD RIED LOIBENBERG 2020

Riesling Smaragd Loibenberg is a true character! This warm site exhibits great purity and refined elegance together with impressive intensity.

ORIGIN & TERROIR

Loibenberg is one of the "Grand Crus" of Austria. The ancient dry-stone walls (some are dating back to the 14th century) reach up to 420 m above sea level. The soil is dominated by weathered primary rock, so called "Gföhler Gneiss", with layers of loess and loam in some areas. Warm pannonian airstreams make Loibenberg the „hotplate" of the Wachau. Stretching out over more than 20 hectares, the Loibenberg is one of the Wachau's largest single vineyards and famous for its diversified microclimate.

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

Our Riesling stands on particularly high parcels of the Loibenberg. Due to the very poor soil, the yields are particularly low. Artisanship and sustainable cultivation guarantee precise soil and foliage work. It is harvested by hand and in several harvesting passages. After a maceration on the skins for a few hours, the wine is fermented in steel tanks. A long aging, partly in large wooden casks, gives the Riesling stability and profoundness.

CHARACTER & STYLE

Expressive on the nose, with ripe stone fruit aromas, orange zest and a hint of lime. Characterized on the palate by tropical fruit, ripe mango and pineapple; finely structured, clear fruit, salty and mineral notes, very complex, with lively acidity. A wine with a lot of potential. 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. Enjoyed chilled it goes well with a variety of fish dishes such as for example, a fried Branzino with asparagus risotto or a hearty Frutti di Mare pizza as well as typical Austrian dishes such as rissoles with mashed potatoes or a boiled beef with apple horseradish and chive sauce. But the wine also harmonizes wonderfully with an Indian spicy fish curry.

Alcohol: 13,5 % | Acidity: 8,2 ‰ | Residual Sugar: 3,2 g/l

93 Points | FALSTAFF
4 Stars | VINARIA
17,5 Points | GAULT&MILLAU

4 Glasses | WEIN.PUR
94 Points | A LA CARTE



BAROQUE CELLAR PALACE



RIED LOIBENBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

