



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} KIRNBERG 2021

The Smaragd from the Kirnberg vineyard in Rossatz is full-bodied, juicy, unique, and full of spice and tautness.

ORIGIN & TERROIR

Kirnberg, originally named "Churnperig" in 1451, is in the western part of Rossatz on the southern bank of the Danube, more a rather high plateau than a hill. The eastern facing vineyard is characterized by massive rocks and paragneiss. The wines from Kirnberg are very elegant with delicate spices and great minerality.

VINTAGE 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

VINEYARD & CELLAR

The vineyards are cultivated sustainably, increasingly organically and without the use of insecticides or herbicides. An artisanal approach and attention to detail determine the work of our vintners. Harvesting is done exclusively by hand and in several turns. After a maceration on the skins of several hours and fermentation (spontaneously) in stainless steel tanks, the wine is aged in large wooden casks for a few months after initial time in steel tanks.

CHARACTER & STYLE

Grüner Veltliner from Kirnberg is always elegant and juicy, with fine spice and minerality. Subtle and complex on the nose with aromas of yellow apple, some grapefruit and white pepper; easy to approach and lively on the palate; a refreshing acidity; a long aftertaste, refined and a mineral-spicy finish. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great storage potential. Ideally served chilled the wine goes perfectly with classic Austrian cuisine such as stuffed veal breast, roast goose and duck and even roast pork. The wine also harmonizes ideally with Asian cuisine such as Thai Satay Gai (chicken skewers with peanut sauce), but also with characterful Mediterranean dishes such as a hearty paella, penne all 'arrabbiata or a saltimbocca. It is already very accessible in its youth but gains through good storage and a few years of maturity.

- 2021: 93 Points | DECANTER 95 Points | FALSTAFF
 2020: 93+ Points | A LA CARTE 93 Points | FALSTAFF
 Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS
 2019: 97 Points | WINE ENTHUSIAST 94+ Points | A LA CARTE
 2018: 94 Points | FALSTAFF



Alcohol: 13,5 % | Acidity: 6,5 % | Residual Sugar: 1,1 g/l



BAROQUE CELLAR PALACE



RIED KIRNBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

