



DOMÄNE  
WACHAU

# GRÜNER VELTLINER SMARAGD DÜRNSTEIN 2021

A Smaragd with great depth. Only the best and ripest grapes are carefully hand-picked for this remarkable wine!

## ORIGIN & TERROIR

Grapes for the "Dürnstein"- wines (one of Domäne Wachau's "village"- bottlings) are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

## 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

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

## CHARACTER & STYLE

Intense and playful aromas, offers ripe apple, physalis, and subtle hints of pepper spices in the background, kiwi; on the palate expressive and rich with juicy fruit flavours and a refreshing acidity which results in a beautifully balanced wine; very long-lasting. 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 fresh from the fridge, the wine goes well with classics of Austrian cuisine such as Tafelspitz (boiled beef) with apple and horseradish sauce and chive and sour cream sauce, a creamy paprika chicken with spätzle or a ragout with veal lights. It also accompanies spicier fish dishes, as for example a Serbian-style pikeperch in garlic. Grüner Veltliner Smaragd harmonizes particularly well with flavorful dishes of Asian cuisine, such as a Thai Som Tam (spicy papaya salad). Drink now or age for at least 3-5 years.

Alcohol: 13 % | Acidity: 6,9 %o | Residual Sugar: 2,1 g/l

2021: 93 Points | FALSTAFF



KELLERSCHLÖSSEL



DÜRNSTEIN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER