



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD WEISSENKRICHEN 2021

Impressingly complex! This Smaragd shows balance and concentration. A remarkable Grüner Veltliner.

ORIGIN & TERROIR

The grapes for the "Weissenkirchen" - wines (one of Domäne Wachau's "village"- bottlings) are sourced from vineyards surrounding the "commune" of Weissenkirchen. This "commune" includes, besides Weissenkirchen itself, the Wachau villages of Joching, Wösendorf and St. Michael. The wines display the uniquely elegant and mineral style that is typical for this part of the Wachau. Vineyards include premium sites such as Achleiten, Klaus, Kollmütz and Weitenberg.

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

The nose is very expressive with aromas of ripe apples, pears, hints of fresh herbs and an intrusion of smoky tobacco. Compact and powerful on the palate, the elegant and delicate cooking spices harmonize well with the refreshing acidity and long 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. Serve well chilled, directly from the fridge. It goes perfectly with Austrian dishes such as sauteed calf's liver, Viennese fried porcini with sauce Tartare or rice meat. Grüner Veltliner Smaragd Weissenkirchen also goes well with Mediterranean cuisine such as Ossobuco, Souvlaki or Cevapcici. The wine also perfectly accompanies spicy Thai curry with coconut milk or Sichuan beef. Very approachable in its youth, this wine has the potential to age for at least 3-5 years.

2021: 93 Points | FALSTAFF

2020: 92 Points | FALSTAFF 93 Points | DECANTER
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2019: 92 Points | FALSTAFF



Alcohol: 13 % | Acidity 6,6 ‰ | Residual Sugar: 1,8 g/l



KELLERSCHLÖSSEL



WEISSENKRICHEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

