



DOMÄNE  
WACHAU

# GRÜNER VELTLINER SMARAGD CLASSIC 2021

**Powerful and juicy, this Smaragd Grüner Veltliner impresses with fruity-spicy aromas and a well-structured body.**

## ORIGIN & TERROIR

Grapes for Grüner Veltliner Smaragd Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes is carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical style of Grüner Veltliner from Wachau with plenty of fruit.

## 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

Pronounced and inviting on the nose with a bouquet reminiscent of ripe apple, white pepper with subtle papaya overtones; on the palate well balanced with a delicate freshness, a crisp acidity and an elegant body; juicy fruit nuances, spicy undertones and a wonderful length. 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. Served well chilled directly from the fridge, Grüner Veltliner Smaragd Classic is a versatile companion. It goes well with Mediterranean cuisine such as a creamy asparagus risotto or fried sea bass with rosemary potatoes as well as with Austrian classics such as Wiener schnitzel (Viennese escalope of veal) with potato salad, ragout of veal lights or Viennese fried porcini with sauce tartare. More exotic styles such as an Indian lamb Biryani (lamb stew with curry, cashew nuts and raisins) are also great partners for the Grüner Veltliner Smaragd Classic. This wine is already very accessible in its youth but can also be aged for 3 to 5 years.



Alcohol: 13 % | Acidity: 7 ‰ | Residual Sugar: 1,4 g/l

91 Points | FALSTAFF  
Silver | AWC



KELLERSCHLÖSSEL



WACHAUER TERRASSEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

