



DOMÄNE  
WACHAU

# GRÜNER VELTLINER SMARAGD HIMMELSTIEGE 2021

**Complex aromas of ripe fruit, some tropical hints and notes of black pepper - a superb Veltliner from old vines!**

## ORIGIN & TERROIR

The Himmelstiege was originally a steep terraced vineyard in Dürnstein and a popular wine for decades. Nowadays, the grapes come from terraced vineyards, partially supported by dry stone walls and vineyards along the Danube, mainly from Dürnstein and Loiben. The poor soil in the vineyards and their special exposition yield very typical Wachau wines with pronounced fruit aromas and a unique mineral character.

## 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

Open and expressive on the nose, playful with spice-dominated aromas of white pepper, black tea, dried herbs, some quince and hints of exotic fruits; on the palate complex with multi-layered aromas, very elegant with a great drinking pleasure, 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, the wine goes perfectly with classic Austrian cuisine such as stuffed veal breast, roast goose, duck and even 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. Already open and approachable in its youth with a potential to age for at least 3-5 years.

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

2021: 93 Points | FALSTAFF Silver | AWC



BAROQUE CELLAR PALACE



HIMMELSTIEGE



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

