



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} KIRNBERG 2024

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 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vignerons and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

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.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS
93-95 | VINOUS 93 | FALSTAFF 91 | GAULT MILLAU

2023: 93 | FALSTAFF 16,5 | J. ROBINSON

2022: 94 | FALSTAFF 93 | J. SUCKLING 16,5+ | JANCIS ROBINSON 91 | PARKER

2021: 93 | DECANTER 95 | FALSTAFF 94 | A LA CARTE 93 | PARKER
16,5 | J. ROBINSON

Others: 97 Points | WINE ENTHUSIAST (2019)



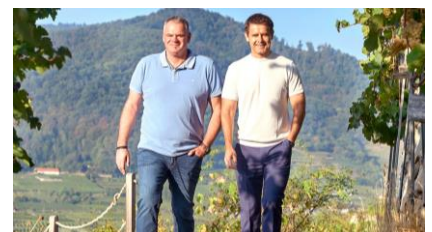
Alcohol: 13,0 % | Acidity: 5,5 ‰ | Residual Sugar: 1,0 g/l



BAROQUE CELLAR PALACE



RIED KIRNBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER



VEGAN

NACHHALTIG AUSTRIA