

GRÜNER VELTLINER SMARAGD ^{RIED} SCHÖN 2023



Focused, taut, and full of character – our Grüner Veltliner from the extremely steep Ried Schön in the cool Spitzer Graben.

ORIGIN & TERROIR

Average gradients on Ried Schön measure 49 % and spike to 107 % in some spots, making it the steepest ried in the Spitzer Graben. Schön is synonymous with unique Grüner Veltliner. The variety grows on most of its 57 parcels atop paragneiss and mica and a terrain somewhat deeper than the surrounding rieds. Exposed to both the southwest and southeast, it captures a sufficient portion of the summer's warmth to deliver concentration, yet also undergoes cool nights that promote linear and elegant wines.

VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

VINEYARDS & CELLAR

Walking through the parcels of this vineyard is a bit like mountain climbing. All cultivation here is by hand, increasingly organic, and with a strong focus on biodiversity and sustainable working methods. Due to the elevation differences within the vineyard, the harvest is conducted in multiple passes. The fruit is gently pressed in the cellar and fermented under controlled temperatures. The finished wine is raised on the fine lees in stainless steel, with a portion in large wooden barrels to promote complexity and depth.

STYLE & CHARACTER

Grüner Veltliner from Ried Schön is mineral rich, concentrated, and focused. In the nose, it offers ripe yellow stone fruit and meadow herb notes typical for this ried. On the palate, a creamy concentration comes together with a clear and cool structure. The powerful body reveals significant momentum as it crosses the palate. As a category, Smaragd stands for dry, compact, and complex representatives of Wachau; alongside structure and depth, Smaragd wines are favorites for their tremendous aging potential. From a culinary standpoint, Grüner Veltliner Smaragd Ried Schön pairs ideally with Austrian classics such as potato goulash, baked mushrooms or zander filet, as well as with dishes such as chicken tajine or Asian fish curries. It is also a fine companion to Mediterranean dishes such as paella, gnocchi with mushrooms, and grilled tuna.



2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS
2023: 94 | FALSTAFF 93 | J. SUCKLING 16,5 | J. ROBINSON 91 | TASTED (A. LARSSON)
2022: 94 | A LA CARTE 94 | FALSTAFF 93 | J. SUCKLING
16,5 | J. ROBINSON Silver | IWSC (Hong Kong) 91 | PARKER

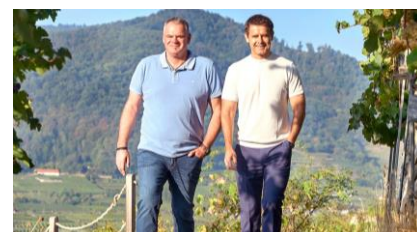
Alcohol: 13,0 % | Acidity: 6,0 ‰ | Residual Sugar: 1,0 g/l



KELLERSCHLÖSSEL



RIED SCHÖN



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

