

DOMÄNE WACHAU  
BACKSTAGE



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WACHAU

# GEMISCHTER SATZ SMARAGD URALT-REBEN 2022

A "Gemischter Satz" from an old vineyard with 80-year-old vines - a field blend that includes Grüner Veltliner, Riesling, Neuburger, Sauvignon Blanc and many other varieties.

## ORIGIN & TERROIR

The vineyards, in which more than ten different grape varieties can be found, reach the highest locations in the Wachau. Cool climate and gneiss characterise the terroir. The Gemischte Satz convinces with spicy aromas, juicy fruit and lively acidity.

## VINTAGE 2022

A mild and dry winter was followed by a wet April. The moisture captured by the soil during that time helped carry the vines through the hot summer days. Unfortunately, the weather turned poorly in September. We found ourselves frequently fighting the rains, especially at the beginning of harvest. To our delight, the sun returned as the calendar switched to October, and the grapes enjoyed a slow, ideal ripening. The result: elegant and focused wines of energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

## 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 come from ancient vineyards planted in the 1930s, mainly Grüner Veltliner and small amounts of Riesling, Sauvignon Blanc, Chardonnay and Pinot Noir. After eight hours of skin contact, the wine was fermented and aged in used 500-litre oak barrels.

## CHARACTER & STYLE

Yellow apple, persimmon, white peach with intense smoky and tropical notes. Powerful on the palate with a spicy backbone, long-lasting with mineral character, juicy core and crisp acidity. Serve well chilled, enjoyed fresh from the fridge, the wine goes well with classics of Austrian cuisine such as roast caraway with cabbage, a creamy paprika chicken with spätzle or pumpkin goulash. It also accompanies spicier fish dishes as for example baked carp or pikeperch Serbian-style. This Gemischter Satz harmonizes particularly well with tasty dishes of Asian cuisine, try the Thai Som Tam (spicy papaya salad), Thai curry with prawns or various dim sums. Drink now or age for 5-8 years.

- 2022: 92 Points | FALSTAFF  
2021: 92 Points | DECANTER 91 Points | FALSTAFF 93+ Points | A LA CARTE  
92 Points | PARKER  
2020: 92 Points | FALSTAFF 92 Points | PARKER  
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS  
2019: 92 Points | FALSTAFF  
2018: 94 Points | A LA CARTE



Alcohol: 13,0 % | Acidity: 5,7 ‰ | Residual Sugar: 1,4 g/l



BAROQUE CELLAR PALACE



OLD VINE



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

