



DOMÄNE  
WACHAU

# RIESLING SMARAGD <sup>RIED</sup> ACHLEITEN 2023

**Gneiss, weathered primary rock, meagre soil - synonymous for Achleiten.  
A monumental Riesling from one of the most spectacular white wine terroirs.**

## ORIGIN & TERROIR

Achleiten is a legendary vineyard in the Wachau village of Weissenkirchen. It is famous for wines with inimitable mineral character. Dry stone walls dating back to the 12th century. The silicate-rich soil dominates this vineyard's landscape. On the upper terraces, gneiss is the prevailing subsoil, the lower terraces are made of dark, schistous amphibolites.

## 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.

## VINEYARD & CELLAR

Due to the meagre soil of the Achleiten vineyard, the cultivation of Riesling is characterized by reduced yields. The grapes for this Smaragd are harvested in several passages and according to strict selection criteria. After a few hours of maceration on the skins, grapes are gently pressed. After fermentation (partly spontaneously) in stainless steel tanks, the wine is aged in large wooden casks after initial time in steel tanks. Ageing on the fine lees provides precise nuances and additional depth.

## CHARACTER & STYLE

Riesling of single vineyard Achleiten is characterized by reduced yields due to the shallow topsoil. It is very aromatic, juicy stone fruit aromas, such as apricot and a touch of vineyard peach. The gneiss soil of the Achleiten leads to a classy firm acidity. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great ageing potential. Well chilled, the wine goes well with asparagus with ham or classically with sauce hollandaise and of course with local fish (trout, char) from the grill. The wine also goes well with spicy Far Eastern dishes, for example, a Korean bulgogi (fried beef with soy sauce, ginger and garlic). Charming in its youth, after 3-5 years at the first peak, the Riesling from the Achleiten can also mature for 15 years or more.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS

2023: 95 | FALSTAFF 95 | J. SUCKLING 96+ | A LA CARTE 16,5 | J. ROBINSON  
95 | DECANTER 96 | TASTED (A. LARSSON)

2022: 95 | DECANTER 95 | FALSTAFF 96+ | A LA CARTE 16,5 | J. ROBINSON  
93 | PARKER

2021: 96 | FALSTAFF 93 | J. SUCKLING 97 | A LA CARTE 94+ | PARKER  
17 | J. ROBINSON

Others: 98 Points | WINE ENTHUSIAST (2019)



Alcohol: 13,5 % | Acidity: 7,3 ‰ | Residual Sugar: 3,9 g/l

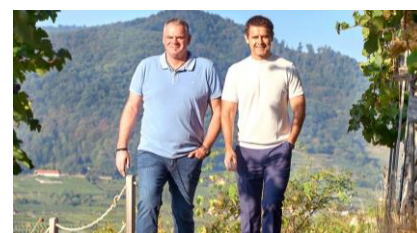
0,75l | 1,5l | 3l | 6l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGROBER

