

GRÜNER VELTLINER SMARAGD ^{RIED} ACHLEITEN LR 2016

DOMÄNE WACHAU
BACKSTAGE


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WACHAU

From the top parcels of the Achleiten. Aging in large wooden barrels for around five years. Puristic, full of character, complex and dense.

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, going back to the 12th century and meagre soils rich in silicate are the signature features of this superior location. Underlying the upper terraces, gneiss is the prevailing subsoil, the lower terraces are dominated by dark, schistous amphibolites.

VINTAGE 2016

Spring frost influenced an excellent vintage in terms of harvest volumes. Vines flowered relatively late at the end of June. During this period, summer weather slowly appeared and Temperatures were rarely over 30 °C (86 °F). The long vegetative period will highlight spice and minerality in the wines. The style of the 2016 vintage will be tauter than the previous year, but there is plenty of 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. Due to the shallow soils of the Achleiten vineyard, Grüner Veltliner is characterized by reduced yields. The Veltliner grapes for this Smaragd wine are picked in multiple passes to strict selection criteria. After a few hours of maceration on the skins, the grapes are gently pressed. After fermentation (partly spontaneous) in stainless steel, the Grüner Veltliner Late Release was aged in wooden casks on the fine lees for five years. The wine is characterized above all by its late bottling in spring 2021, because the long ageing on the fine lees provides precise nuances and additional finesse. The wine was bottled without fining or filtration.

CHARACTER & STYLE

Ried Achleiten is known for wines with great uniqueness. A smoky minerality, subtle flinty notes and a very complex structure are typical for Achleiten wines. Grüner Veltliner from this vineyard has a particularly fine herbal spice, as well as delicate stone fruit notes and some exotic aromas. The gneiss soil of the Achleiten supports the firm acidity enormously. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince great aging potential. Well chilled, the wine goes great with classics of Austrian cuisine such as boiled beef with apple-horseradish and chive sauce or a veal rump. Grüner Veltliner Smaragd harmonizes particularly well with tasty dishes of Asian cuisine, try Thai Som Tam (spicy papaya salad). Charming in its youth, after 3-5 years at the first peak, the Grüner Veltliner from Achleiten can also mature for 15 or more years.

2021: 95 Points | FALSTAFF 95 Points | A LA CARTE

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



Alcohol: 13,5 % | Acidity: 6,9 ‰ | Residual Sugar: 1,5 g/l

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



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW AND
HEINZ FRISCHENGRUBER