



DOMÄNE
WACHAU

RIESLING SMARAGD ^{RIED} ACHLEITEN 2021

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 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

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.

- 2021: 96 Points | FALSTAFF 93 Points | JAMES SUCKLING 97 Points | A LA CARTE
94+ Points | PARKER 17 Points | J. ROBINSON
- 2020: 95 Points | 100% Blind Tasted 95 Points | A LA CARTE 93 Points | DECANTER
94 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS
- 2019: 98 Points | WINE ENTHUSIAST 96 Points | PARKER 96 Points | A LA CARTE
94 Points | JAMES SUCKLING 92 Points | WINE SPECTATOR
- 2018: 96 Points - TOP 100 Cellar Selections #27 | WINE ENTHUSIAST



Alcohol: 13,5 % | Acidity: 8 ‰ | Residual Sugar: 2,9 g/l

0.375l | 0.75l | 1.5l | 3l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

