



DOMÄNE  
WACHAU

# RIESLING SPÄTLESE ACHLEITEN 1973

**Intense aromas, with striking notes of fig, citrus, and dried apricots – the typical and timeless character of sweet wines.**

## ORIGIN & TERROIR

Achleiten is a legendary ried on the edge of the village of Weißenkirchen. Dry stone walls from the 12th century retain silicate-rich hillside soils and shape the look of this grand site. The topsoil in the upper part of the vineyard contains Gföhl Gniess. And on the lower part of the hillside, dark sections of slate amphibolite rock emerge.

## 1973 VINTAGE

Flowering during 1973 was satisfactory and led to good fruit set. After a cool and rainy second half to July, August and September proved extraordinarily warm. Following some much-needed rain in early autumn and a picture-perfect October, the grapes ripened to reveal wonderful aromas, concentration, and balance. The picture was somewhat muddled by hail between Dürnstein and St. Michael in early October. The quality of the 1973 vintage can be compared with that of 1971, and is counted among the decade's finest. Yields were low due to the hail, but quality was outstanding.

## VINEYARDS & CELLAR

Because of its sparse soils, Riesling from Achleiten typically delivers low yields. The Riesling grapes for this Spätlese were handpicked following a strict selection for the final passes. Cool fermentation and maturation in large casks provided depth and structure.

## STYLE & CHARACTER

By Austrian law, a Spätlese is an Austrian Prädikats wine from late-harvested grapes with a minimum must weight of 21° KMW (105° Öchsle). Clear and deep yellow gold, with shimmering reflexes. Intense aromas, with striking notes of fig, citrus, and dried apricots – as befits the typical and timeless character of sweet wines. Highly balanced and complex, with good structure and a honeyed sweetness. Highly concentrated on the palate, with a masterfully integrated acidity. Ideally enjoyed chilled to around 12°C. A grand solo wine to celebrate even the most special of moments. Classically served with sweet desserts, it also pairs equally well with roasted Austrian goose, pâté, or spicy Indian fish curry.



Alcohol: 12.5 % | Acidity: 8.5 % | Residual Sugar: 25.5 g/l



KELLERSCHLÖSSEL



WACHAUER TERRASSEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

