



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD DÜRNSTEIN 2022

A Smaragd with great depth. Only the best and ripest grapes are carefully hand-picked for this remarkable wine!

ORIGIN & TERROIR

Grapes for the "Dürnstein"- wines (one of Domäne Wachau's "village"- bottlings) are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

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 are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

Intense and playful aromas, offers ripe apple, physalis, and subtle hints of pepper spices in the background, kiwi; on the palate expressive and rich with juicy fruit flavours and a refreshing acidity which results in a beautifully balanced wine; very long-lasting. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great storage potential. Ideally served fresh from the fridge, the wine goes well with classics of Austrian cuisine such as Tafelspitz (boiled beef) with apple and horseradish sauce and chive and sour cream sauce, a creamy paprika chicken with spätzle or a ragout with veal lights. It also accompanies spicier fish dishes, as for example a Serbian-style pikeperch in garlic. Grüner Veltliner Smaragd harmonizes particularly well with flavorful dishes of Asian cuisine, such as a Thai Som Tam (spicy papaya salad). Drink now or age for at least 3-5 years.

2022: 93 Points | FALSTAFF

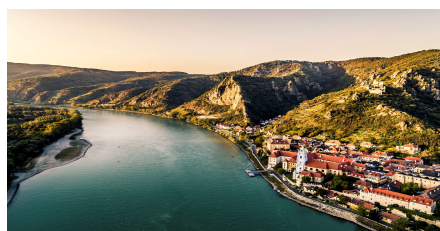
2021: 93 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



Alcohol: 13,0 % | Acidity: 5,8 ‰ | Residual Sugar: 1,4 g/l



KELLERSCHLÖSSEL



DÜRNSTEIN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

