



DOMÄNE
WACHAU

RIESLING SMARAGD CLASSIC 2022

This late-harvest Riesling is full-bodied and expressive. The juicy texture provides plenty of drinking pleasure.

ORIGIN & TERROIR

Grapes for Riesling Smaragd Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical and consistent style of Riesling from Wachau with plenty of fruit.

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

Pleasantly intense aromas of mango flesh, on the palate a concentrated fruit expression with a juicy fruit core, beautiful balance of acidity and body, yet tight and elegant, a very charming Smaragd with great drinking pleasure! 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. Serve well chilled. It goes well with a variety of fish dishes such as a fried Branzino with asparagus risotto or a hearty Pizza Frutti di Mare as well as typical Austrian rissoles with mashed potatoes or a Tafelspitz (boiled beef) with apple and horseradish sauce and chive and sour cream sauce). The wine also harmonizes wonderfully with a spicy Indian fish curry. Riesling Smaragd Classic is already very accessible when young but can also be aged for 3 to 5 years.

2022: tba

2021: 92 Points | FALSTAFF

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



Alcohol: 13,0 % | Acidity: 7,1 ‰ | Residual Sugar: 4,8 g/l



KELLERSCHLÖSSEL



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER



NACHHALIG
AUSTRIA