



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} AXPOINT 2022

Fruit, spice and minerality combined in this complex Grüner Veltliner. Cool climate and deeper soils are detectable in this wine.

ORIGIN & TERROIR

Axpoint is a vineyard at the western end of the Wachau valley in the village of Spitz. Over thousands of years, particles of weathered and eroded primary rock have been deposited and compacted at the foot of the famous Singerriedel vineyard where they are now covered by rather a deep, loamy topsoil. Wines from Axpoint combine the elegance derived from the cool marginal climate in this part of Wachau with the structure and body the rich topsoil delivers.

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

The cool marginal climate in Spitz an der Donau allows a particularly long ripening period. Strict yield reductions and several selective harvest passages are particularly important at Axpoint. After a few hours of cold maceration, fermentation takes place in steel tanks; the ageing takes place in large wooden barrels.

CHARACTER & STYLE

Axpoint wines combine elegance, which is created by the cool influence of the Jauerling, with density and texture due to a deeper topsoil. You will typically find aromas of melon and litchi, white pepper, some smokiness and notes of hay and some beeswax. Dense on the palate and yet very balanced; a refreshing, classy acidity supports the distinctive structure. 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 classics of Austrian cuisine such as crispy Wiener Schnitzel with potato salad or a veal rump. Grüner Veltliner Axpoint harmonises particularly well with flavourful dishes from Asian cuisine, try an Indian tandoori chicken, for example.

2022: 94 Points | FALSTAFF 92 Points | JAMES SUCKLING
16,5 Points | JANCIS ROBINSON

2021: 94 Points | FALSTAFF 93 Points | JAMES SUCKLING 91 Points | PARKER
16,5 Points | J. ROBINSON

2020: 93 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS

2019: 93+ Points | PARKER 93 Points | FALSTAFF

2018: 91+ Points | PARKER 92 Points | A LA CARTE



Alcohol: 13,0 % | Acidity: 5,9 ‰ | Residual Sugar: 1,6 g/l



BAROQUE CELLAR PALACE



RIED AXPOINT



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

