



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} KIRNBERG 2022

The Smaragd from the Kirnberg vineyard in Rossatz is full-bodied, juicy, unique, and full of spice and tautness.

ORIGIN & TERROIR

Kirnberg, originally named "Churnperig" in 1451, is in the western part of Rossatz on the southern bank of the Danube, more a rather high plateau than a hill. The eastern facing vineyard is characterized by massive rocks and paragneiss. The wines from Kirnberg are very elegant with delicate spices and great minerality.

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 vineyards are cultivated sustainably, increasingly organically and without the use of insecticides or herbicides. An artisanal approach and attention to detail determine the work of our vintners. Harvesting is done exclusively by hand and in several turns. After a maceration on the skins of several hours and fermentation (spontaneously) in stainless steel tanks, the wine is aged in large wooden casks for a few months after initial time in steel tanks.

CHARACTER & STYLE

Grüner Veltliner from Kirnberg is always elegant and juicy, with fine spice and minerality. Subtle and complex on the nose with aromas of yellow apple, some grapefruit and white pepper; easy to approach and lively on the palate; a refreshing acidity; a long aftertaste, refined and a mineral-spicy finish. 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 chilled the wine goes perfectly with classic Austrian cuisine such as stuffed veal breast, roast goose and duck and even roast pork. The wine also harmonizes ideally with Asian cuisine such as Thai Satay Gai (chicken skewers with peanut sauce), but also with characterful Mediterranean dishes such as a hearty paella, penne all 'arrabiata or a saltimbocca. It is already very accessible in its youth but gains through good storage and a few years of maturity.

- 2022: 94 Points | FALSTAFF 93 Points | JAMES SUCKLING
16,5+Points | JANCIS ROBINSON
- 2021: 93 Points | DECANTER 95 Points | FALSTAFF 94 Points | A LA CARTE
93 Points | PARKER 16,5 Points | J. ROBINSON
- 2020: 93+ Points | A LA CARTE 93 Points | FALSTAFF
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS
- 2019: 97 Points | WINE ENTHUSIAST 94+ Points | A LA CARTE



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



BAROQUE CELLAR PALACE



RIED KIRNBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

