



DOMÄNE
WACHAU

RIESLING SMARAGD ^{RIED} ACHLEITEN 2022

Gneiss, weathered primary rock, meagre soil - synonymous for Achleiten. A monumental Riesling from one of the most spectacular white wine terroirs.

ORIGIN & TERROIR

Achleiten is a legendary vineyard in the Wachau village of Weissenkirchen. It is famous for wines with inimitable mineral character. Dry stone walls dating back to the 12th century. The silicate-rich soil dominates this vineyard's landscape. On the upper terraces, gneiss is the prevailing subsoil, the lower terraces are made of dark, schistous amphibolites.

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

Due to the meagre soil of the Achleiten vineyard, the cultivation of Riesling is characterized by reduced yields. The grapes for this Smaragd are harvested in several passages and according to strict selection criteria. After a few hours of maceration on the skins, grapes are gently pressed. After fermentation (partly spontaneously) in stainless steel tanks, the wine is aged in large wooden casks after initial time in steel tanks. Ageing on the fine lees provides precise nuances and additional depth.

CHARACTER & STYLE

Riesling of single vineyard Achleiten is characterized by reduced yields due to the shallow topsoil. It is very aromatic, juicy stone fruit aromas, such as apricot and a touch of vineyard peach. The gneiss soil of the Achleiten leads to a classy firm acidity. 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 asparagus with ham or classically with sauce hollandaise and of course with local fish (trout, char) from the grill. The wine also goes well with spicy Far Eastern dishes, for example, a Korean bulgogi (fried beef with soy sauce, ginger and garlic). Charming in its youth, after 3-5 years at the first peak, the Riesling from the Achleiten can also mature for 15 years or more.

- 2022: 95 Points | DECANTER 95 Points | FALSTAFF 96+ Points | A LA CARTE
16,5 Points | JANCIS ROBINSON
- 2021: 96 Points | FALSTAFF 93 Points | JAMES SUCKLING 97 Points | A LA CARTE
94+ Points | PARKER 17 Points | J. ROBINSON
- 2020: 95 Points | 100% Blind Tasted 95 Points | A LA CARTE 93 Points | DECANTER
94 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS
- 2019: 98 Points | WINE ENTHUSIAST 96 Points | PARKER 96 Points | A LA CARTE
94 Points | JAMES SUCKLING 92 Points | WINE SPECTATOR



Alcohol: 13,5 % | Acidity: 7,3 % | Residual Sugar: 3,4 g/l

0.75l | 1.5l | 3l | 6l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

