

GRÜNER VELTLINER SMARAGD ^{RIED} ACHLEITEN LR 2017

DOMÄNE WACHAU
BACKSTAGE



DOMÄNE
WACHAU

From the top parcels of the Achleiten. Aging in large wooden barrels for around five years. Puristic, full of character, complex and dense.

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, going back to the 12th century and meagre soils rich in silicate are the signature features of this superior location. Underlying the upper terraces, gneiss is the prevailing subsoil, while the lower terraces are dominated by dark, schistous amphibolites.

VINTAGE 2017

Frost in spring, a hot summer and a cool September - the 2017 vintage was a year that scraped the edge of extremes. The labour intense, vintage-adapted management practices in our vineyards have certainly made an impact, resulting in healthy, ripe grapes and great wines.

VINEYARD & CELLAR

Due to the shallow soils of the Achleiten vineyard, this Grüner Veltliner is characterized by reduced yields. The Veltliner grapes for this Smaragd wine are picked in multiple passes with strict selection criteria. After a few hours of maceration on the skins, the grapes are gently pressed. After fermentation (partly spontaneous) in stainless steel, the Grüner Veltliner LR was aged in wooden casks on the fine lees for five years. The wine is characterized above all by its late bottling in spring 2023, because the long ageing on the fine lees provides many nuances and additional finesse. The wine was bottled without fining or filtration.

CHARACTER & STYLE

Ried Achleiten is known for wines with great uniqueness. A smoky minerality, subtle flinty notes and a very complex structure are typical for Achleiten wines. Grüner Veltliner from this vineyard has a particularly fine herbal spice, as well as delicate stone fruit notes and some exotic aromas. The gneiss soil of the Achleiten supports the firm acidity. The term Smaragd stands for dry, dense, and complex wines of the Wachau; apart from structure and depth, Achleiten LR also convinces with great aging potential. Well chilled, the wine goes great with classics of Austrian cuisine such as boiled beef with apple-horseradish and chive sauce or a veal rump. Grüner Veltliner Achleiten LR 2017 also pairs particularly well with dishes of Asian cuisine, try Thai Som Tam (spicy papaya salad). Charming and ready to consume shortly after bottling, the wine will further harmonize after 3-5 years, and can mature for 15 years or more.

2017: 96 Points | FALSTAFF

2016: 95 Points | FALSTAFF 95 Points | A LA CARTE

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



Alcohol: 13,5 % | Acidity: 7,1 ‰ | Residual Sugar: 2,9 g/l

0,75l | 1,5l | 3l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW AND
HEINZ FRISCHENGROBER

