



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD HIMMELSTIEGE 2022

Complex aromas of ripe fruit, some tropical hints and notes of black pepper - a superb Veltliner from old vines!

ORIGIN & TERROIR

The Himmelstiege was originally a steep terraced vineyard in Dürnstein and a popular wine for decades. Nowadays, the grapes come from terraced vineyards, partially supported by dry stone walls and vineyards along the Danube, mainly from Dürnstein and Loiben. The poor soil in the vineyards and their special exposition yield very typical Wachau wines with pronounced fruit aromas and a unique mineral character.

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

Open and expressive on the nose, playful with spice-dominated aromas of white pepper, black tea, dried herbs, some quince and hints of exotic fruits; on the palate complex with multi-layered aromas, very elegant with a great drinking pleasure, long 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. Serve well chilled, the wine goes perfectly with classic Austrian cuisine such as stuffed veal breast, roast goose, duck and even 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 'Arrabbiata or a Saltimbocca. Already open and approachable in its youth with a potential to age for at least 3-5 years.

2022: tba

2021: 93 Points | FALSTAFF Silver | AWC



Alcohol: 13,0 % | Acidity: 5,8 ‰ | Residual Sugar: 1,3 g/l



BAROQUE CELLAR PALACE



HIMMELSTIEGE



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

