



DOMÄNE  
WACHAU

# GRÜNER VELTLINER SMARAGD <sup>RIED</sup> ACHLEITEN 2022

**One of the most extraordinary sites in the Wachau. This wine impresses with mineral character, finesse, and outstanding ageing potential!**

## 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 dominated by 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 shallow soils of the Achleiten vineyard, the cultivation of Grüner Veltliner is characterized by reduced yields. The Veltliner grapes for this Smaragd wine are picked in several passages and according to strict selection criteria. After a few hours of maceration on the skins, the grapes are gently pressed. After fermentation (partly spontaneous) in stainless steel tanks, the wine is aged in large wooden casks for a few months. Ageing on the fine lees provides precise nuances and additional depth.

## 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 enormously. 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. 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 Smaragd harmonizes particularly well with tasty dishes of Asian cuisine, such as Thai Som Tam (spicy papaya salad). Charming in its youth, after 3-5 years at the first peak, the Grüner Veltliner from Achleiten can also mature for 15 or more years.

2022: 95 Points | DECANTER 97+ Points | A LA CARTE 95 Points | FALSTAFF  
93 Points | JAMES SUCKLING 16,5+ Points | JANCIS ROBINSON  
95 Points | VINOUS

2021: 95+ Points | A LA CARTE 95 Points | FALSTAFF 93 Points | DECANTER  
93 Points | JAMES SUCKLING 93+ Points | PARKER 17 Points | J. ROBINSON

2020: 94 Points | 100% Blind Tasted 95 Points | FALSTAFF  
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2019: 98 Points - TOP 100 Cellar Selections #11 | WINE ENTHUSIAST

Others: Gold & Best wine from Austria, 2017 | CATHAY PACIFIC Hong Kong W&S Competition



Alcohol: 13,5 % | Acidity: 5,7 ‰ | Residual Sugar: 1,8 g/l

0.75l | 1.5l | 3l | 6l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

