



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD RIED SCHÖN 2022

Focused, taut, and full of character – our Grüner Veltliner from the extremely steep Ried Schön in the cool Spitzer Graben.

ORIGIN & TERROIR

Average gradients on Ried Schön measure 49 % and spike to 107 % in some spots, making it the steepest ried in the Spitzer Graben. Schön is synonymous with unique Grüner Veltliner. The variety grows on most of its 57 parcels atop paragneiss and mica and a terrain somewhat deeper than the surrounding rieds. Exposed to both the southwest and southeast, it captures a sufficient portion of the summer's warmth to deliver concentration, yet also undergoes cool nights that promote linear and elegant wines.

2022 VINTAGE

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 poor 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 tremendous energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

VINEYARDS & CELLAR

Walking through the parcels of this vineyard is a bit like mountain climbing. All cultivation here is by hand, increasingly organic, and with a strong focus on biodiversity and sustainable working methods. Due to the elevation differences within the vineyard, the harvest is conducted in multiple passes. The fruit is gently pressed in the cellar and fermented under controlled temperatures. The finished wine is raised on the fine lees in stainless steel, with a portion in large wooden barrels to promote complexity and depth.

STYLE & CHARACTER

Grüner Veltliner from Ried Schön is mineral rich, concentrated, and focused. In the nose, it offers ripe yellow stone fruit and meadow herb notes typical for this ried. On the palate, a creamy concentration comes together with a clear and cool structure. The powerful body reveals significant momentum as it crosses the palate. As a category, Smaragd stands for dry, compact, and complex representatives of Wachau; alongside structure and depth, Smaragd wines are favorites for their tremendous aging potential. From a culinary standpoint, Grüner Veltliner Smaragd Ried Schön pairs ideally with Austrian classics such as potato goulash, baked mushrooms or zander filet, as well as with dishes such as chicken tajine or Asian fish curries. It is also a fine companion to Mediterranean dishes such as paella, gnocchi with mushrooms, and grilled tuna.

2022: 95 Points | A LA CARTE 94 Points | FALSTAFF 93 Points | JAMES SUCKLING
16,5 Points | JANCIS ROBINSON Silver | IWSC (Hong Kong) 92 Points | VINOUS
2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



Alcohol: 13,0 % | Acidity: 5,9 ‰ | Residual Sugar: 1,8 g/l



KELLERSCHLÖSSEL



RIED SCHÖN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

