



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} AXPOINT 2023

Fruit, spice and minerality combined in this complex Grüner Veltliner. Cool climate and deeper soils are detectable in this wine.

ORIGIN & TERROIR

Axpoint is a vineyard at the western end of the Wachau valley in the village of Spitz. Over thousands of years, particles of weathered and eroded primary rock have been deposited and compacted at the foot of the famous Singerriedel vineyard where they are now covered by rather a deep, loamy topsoil. Wines from Axpoint combine the elegance derived from the cool marginal climate in this part of Wachau with the structure and body the rich topsoil delivers.

VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

VINEYARD & CELLAR

The cool marginal climate in Spitz an der Donau allows a particularly long ripening period. Strict yield reductions and several selective harvest passages are particularly important at Axpoint. After a few hours of cold maceration, fermentation takes place in steel tanks; the ageing takes place in large wooden barrels.

CHARACTER & STYLE

Axpoint wines combine elegance, which is created by the cool influence of the Jauerling, with density and texture due to a deeper topsoil. You will typically find aromas of melon and litchi, white pepper, some smokiness and notes of hay and some beeswax. Dense on the palate and yet very balanced; a refreshing, classy acidity supports the distinctive structure. 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 classics of Austrian cuisine such as crispy Wiener Schnitzel with potato salad or a veal rump. Grüner Veltliner Axpoint harmonises particularly well with flavourful dishes from Asian cuisine, try an Indian tandoori chicken, for example.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS
 2023: 93 | FALSTAFF 93 | J. SUCKLING 16 | J. ROBINSON 95+ | A LA CARTE
 2022: 94 | FALSTAFF 92 | J. SUCKLING 16,5 | J. ROBINSON 91 | PARKER
 2021: 94 | FALSTAFF 93 | J. SUCKLING 91 | PARKER 16,5 | J. ROBINSON



Alcohol: 13,0 % | Acidity: 6,2 ‰ | Residual Sugar: 2,0 g/l



BAROQUE CELLAR PALACE



RIED AXPOINT



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

