



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} KELLERBERG 2023

A real Wachau classic! Powerful yet elegant with impressive structure. Complex and age-worthy!

ORIGIN & TERROIR

Kellerberg is Dürnstein's steep landmark mountain, rising behind the Kellerschlüssel (Domäne Wachau's baroque cellar castle). The vines root deeply into the light-coloured "Gföhler Gneiss", which consists mainly of feldspar and quartz and, in some areas, also covered by sandy loess soil. The strong Pannonian climate influence on the Kellerberg yields full-bodied and complex, yet impressively mineral-driven wines.

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 cultivation by hand of the steep stone terrace vineyards and the meagre soil are reducing the yield. Grüner Veltliner grapes from Kellerberg are harvested by hand in multiple strict harvest passages. After several hours of maceration on the skins and fermentation (partly spontaneously) in stainless steel tanks and in large wooden barrels, the wine is aged first in steel tanks and after that in large wooden casks for a few months.

CHARACTER & STYLE

Concentrated wines with depth are characteristic for Ried Kellerberg. Already the nose is compact and expressive; strong flavour, smokiness, some pineapple, meadow herbs and yellow apple, deeply spicy on the palate, textured and shaped by a firm structure. Precise and powerful with a beautiful acidity and mineral aftertaste. 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, Grüner Veltliner Smaragd Ried Kellerberg is a versatile companion. It goes well with Mediterranean cuisine such as a creamy asparagus risotto or roasted sea bass with rosemary potatoes, as well as with Austrian classics such as Wiener schnitzel or baked porcini mushrooms with tartare sauce. Also, more exotic styles such as an Indian lamb biryani (lamb stew with curry, cashew nuts and raisins) are great partners.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS

2023: 94 | FALSTAFF 97 | A LA CARTE 93 | J. SUCKLING 16,5+ | J. ROBINSON

2022: 95 | FALSTAFF 95+ | A LA CARTE 94 | J. SUCKLING 17 | J. ROBINSON
92 | PARKER

2021: 96 | FALSTAFF 96 | A LA CARTE 94 | PARKER 94 | WINE & SPIRITS

Others: 97 Points | WINE ENTHUSIAST (2019)



Alcohol: 13,5 % | Acidity: 6,0 ‰ | Residual Sugar: 2,1 g/l

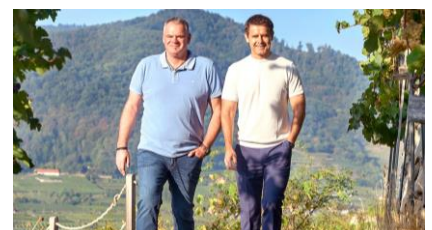
0,75l | 1,5l | 3l



BAROQUE CELLAR PALACE



RIED KELLERBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

