



DOMÄNE
WACHAU

RIESLING SMARAGD RIED KELLERBERG 2023

The Kellerberg - Dürnstein's impressive landmark right behind our Baroque Cellar Palace - is famous for wines with impressive concentration and a great ageing potential.

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 in some parts of Kellerberg. 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 of the steep dry stone terraced vineyards and the poor soil, which can only be worked by hand, reduce the yield. Riesling grapes from the Kellerberg are harvested by hand in several picking passages and strict selection. After several hours of maceration on the skins and fermentation (partly spontaneously) in stainless steel tanks, the wine is aged in large wooden casks for a few months after initial time in stainless steel tanks. A late bottling after summer offers additional depth.

CHARACTER & STYLE

Riesling is a very demanding grape variety in the vineyard and needs the best sites - the Kellerberg is ideal for this. The nose is fruity with typical aromas of stone fruit, ripe apricot and pear. A firm structure on the palate with a 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. Served well chilled Riesling Smaragd Ried Kellerberg goes perfectly with Far Eastern dishes such as a fish curry or tandoori chicken. It also goes well with local cuisine, such as fried chicken with potato and bird salad. Riesling Kellerberg is also great with Fegato alla Veneziana (veal liver) or a Greek moussaka.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS
2023: 95 | FALSTAFF 95 | J. SUCKLING 97 | A LA CARTE 16 Punkte | J. ROBINSON
2022: 96 | FALSTAFF 17 | J. ROBINSON 92+ | PARKER
2021: 95 | FALSTAFF 94 | J. SUCKLING 97 | A LA CARTE 94 | PARKER



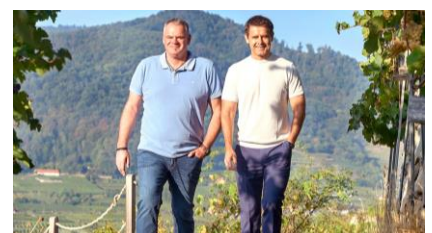
Alcohol: 13,5 % | Acidity: 7,6 ‰ | Residual Sugar: 4,0 g/l



BAROQUE CELLAR PALACE



RIED KELLERBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

