



DOMÄNE  
WACHAU

# GRÜNER VELTLINER SMARAGD DÜRNSTEIN 2024

**A Smaragd with great depth. Only the best and ripest grapes are carefully hand-picked for this remarkable wine!**

## ORIGIN & TERROIR

Grapes for the "Dürnstein"- wines (one of Domäne Wachau's "village"- bottlings) are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

## VINTAGE 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vignerons and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

## VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

## CHARACTER & STYLE

Intense and playful aromas, offers ripe apple, physalis, and subtle hints of pepper spices in the background, kiwi; on the palate expressive and rich with juicy fruit flavours and a refreshing acidity which results in a beautifully balanced wine; very long-lasting. 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. Ideally served fresh from the fridge, the wine goes well with classics of Austrian cuisine such as Tafelspitz (boiled beef) with apple and horseradish sauce and chive and sour cream sauce, a creamy paprika chicken with spätzle or a ragout with veal lights. It also accompanies spicier fish dishes, as for example a Serbian-style pikeperch in garlic. Grüner Veltliner Smaragd harmonizes particularly well with flavorful dishes of Asian cuisine, such as a Thai Som Tam (spicy papaya salad). Drink now or age for at least 3-5 years.

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

2023: 92 | FALSTAFF

2022: 93 | FALSTAFF



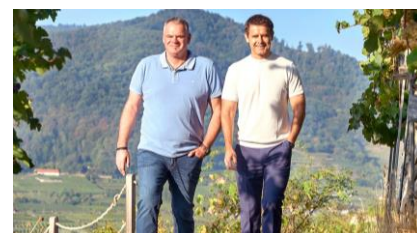
Alcohol: 13,0 % | Acidity: 5,5 % | Residual Sugar: 1,3 g/l



KELLERSCHLÖSSEL



DÜRNSTEIN



ROMAN HORVATH MW &  
HEINZ FRISCHENGROBER