



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD WEISSENKRICHEN 2024

**Impressingly complex! This Smaragd shows balance and concentration.
A remarkable Grüner Veltliner.**

ORIGIN & TERROIR

The grapes for the "Weissenkirchen" - wines (one of Domäne Wachau's "village"- bottlings) are sourced from vineyards surrounding the "commune" of Weissenkirchen. This "commune" includes, besides Weissenkirchen itself, the Wachau villages of Joching, Wösendorf and St. Michael. The wines display the uniquely elegant and mineral style that is typical for this part of the Wachau. Vineyards include premium sites such as Achleiten, Klaus, Kollmütz and Weitenberg.

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

The nose is very expressive with aromas of ripe apples, pears, hints of fresh herbs and an intrusion of smoky tobacco. Compact and powerful on the palate, the elegant and delicate cooking spices harmonize well with the refreshing acidity and long finish. 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. Serve well chilled, directly from the fridge. It goes perfectly with Austrian dishes such as sauteed calf's liver, Viennese fried porcini with sauce Tartare or rice meat. Grüner Veltliner Smaragd Weissenkirchen also goes well with Mediterranean cuisine such as Ossobuco, Souvlaki or Cevapcici. The wine also perfectly accompanies spicy Thai curry with coconut milk or Sichuan beef. Very approachable in its youth, this wine has the potential to age for at least 3-5 years.



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

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

2023: 92 | FALSTAFF

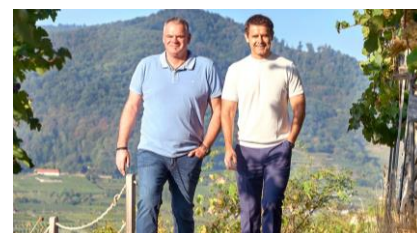
2022: 92 | DECANTER 93 | FALSTAFF 93 | A LA CARTE



KELLERSCHLÖSSEL



WEISSENKRICHEN



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

