DOMÄNE WACHAU

GRÜNER VELTLINER SMARAGD HIMMELSTIEGE 2024

Complex aromas of ripe fruit, some tropical hints and notes of black pepper – a superb Veltliner from old vines!

ORIGIN & TERROIR

Himmelstiege is a legendary Wachau wine. Today, the majority of the grapes for it come from along the right bank of the Danube River. Formerly a bit underrated, these strikingly cool vineyards between the Rossatz and Arnsdorf villages, and the singular imposing Traunthal vineyard in the far west are now amongst the most interesting terrains in the Wachau. The vineyards are cultivated by hand with extreme attention to detail, while the farming is sustainable and increasingly organic. The Federspiel and Smaragd wines from the Himmelstiege range impress with their classic Wachau fruit character and cool minerality.

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

Open and expressive on the nose, playful with spice-dominated aromas of white pepper, black tea, dried herbs, some quince and hints of exotic fruits; on the palate complex with multi-layered aromas, very elegant with a great drinking pleasure, 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, the wine goes perfectly with classic Austrian cuisine such as stuffed veal breast, roast goose, duck and even pork. The wine also harmonizes ideally with Asian cuisine such as Thai Satay Gai (chicken skewers with peanut sauce), but also with characterful Mediterranean dishes such as a hearty Paella, Penne all 'Arrabbiata or a Saltimbocca. Already open and approachable in its youth with a potential to age for at least 3-5 years.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD´S BEST VINEYARDS
2023: 92 | FALSTAFF
2022: Silver | AWC
2021: 93 | FALSTAFF Silver | AWC

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

AT-BIO-402
AT-Landwirtschaft


BAROQUE CELLAR PALACE


HIMMELSTIEGE


ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED
VEGAN
ZERTIFIZIERT 909033 NACHHALTIG AUSTRIA