



DOMÄNE
WACHAU

RIESLING SMARAGD CLASSIC 2024

This late-harvest Riesling is full-bodied and expressive. The juicy texture provides plenty of drinking pleasure.

ORIGIN & TERROIR

Grapes for Riesling Smaragd Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical and consistent style of Riesling from Wachau with plenty of fruit.

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 vigneronns 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

Pleasantly intense aromas of mango flesh, on the palate a concentrated fruit expression with a juicy fruit core, beautiful balance of acidity and body, yet tight and elegant, a very charming Smaragd with great drinking pleasure! 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. It goes well with a variety of fish dishes such as a fried Branzino with asparagus risotto or a hearty Pizza Frutti di Mare as well as typical Austrian rissoles with mashed potatoes or a Tafelspitz (boiled beef) with apple and horseradish sauce and chive and sour cream sauce). The wine also harmonizes wonderfully with a spicy Indian fish curry. Riesling Smaragd Classic is already very accessible when young but can also be aged for 3 to 5 years.

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

2023: 93 | FALSTAFF

2021: 92 | FALSTAFF



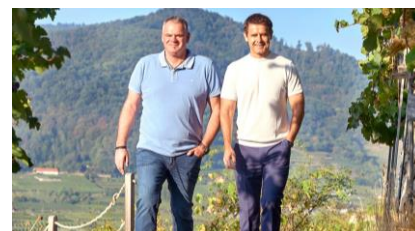
Alcohol: 13,0 % | Acidity: 6,5 %o | Residual Sugar: 1,6 g/l



KELLERSCHLÖSSEL



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

