



DOMÄNE
WACHAU

RIESLING SMARAGD WEISSENKRICHEN 2024

Fully ripe Riesling grapes yield this superb wine. Plenty of peach and apricot aromas combined with impressive minerality.

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, in addition to Weissenkirchen itself, the villages of Joching, Wösendorf and St. Michael. The wines display elegance and minerality 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 vigneron 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 expressive and persistent with a distinctive ripe stone fruit core, pineapple and papaya alongside hints of smoky tobacco. The palate is well balanced with a good texture and an expressive acidity, powerful with a full and lively texture and lingering. 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 enjoyed fresh from the fridge, the Riesling Smaragd Weissenkirchen goes perfectly with characterful Far Eastern dishes, like for example, a fish curry or Tandoori chicken. Of course, the wine is an ideal accompaniment to fine fish and seafood, e.g., a grilled sea bass or a spicy Bouillabaisse. Riesling Smaragd also goes well with local cuisine, e.g., to baked dishes such as a Wiener Schnitzel (Viennese escalope of veal) and Fried chicken with potato and bird salad. The wine also goes well with Fegato alla Veneziana (Venetian-style liver) and a Greek Moussaka. Drink young to enjoy the intriguing fruit aromas or age for 3-5 years for complex, multi-layered aromatics.

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

2023: 93 | FALSTAFF

2022: 93 | FALSTAFF



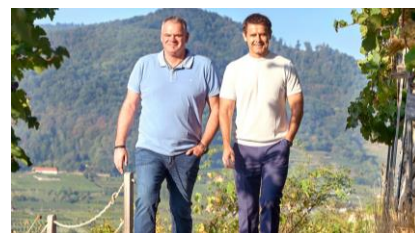
Alcohol: 13,0 % | Acidity: 6,4 ‰ | Residual Sugar: 2,7 g/l



KELLERSCHLÖSSEL



WEISSENKRICHEN



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

