



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD RIED ACHLEITEN LR 2019

From the top parcels of the Achleiten. Aging in large wooden barrels for around five years. Puristic, full of character, complex and dense.

ORIGIN & TERROIR

Achleiten is a legendary vineyard in the Wachau village of Weissenkirchen. It is famous for wines with inimitable mineral character. Dry stone walls, going back to the 12th century and meagre soils rich in silicate are the signature features of this superior location. Underlying the upper terraces, gneiss is the prevailing subsoil, while the lower terraces are dominated by dark, schistous amphibolites.

VINTAGE 2019

The warm summer yielded cool wines. 2019 was mostly warm and dry but without any extreme weather. After an extended growth period, the fall brought low temperatures at night and ideal harvesting conditions. This should render elegant wines with a distinctive aroma profile and enormous potential.

VINEYARD & CELLAR

Due to the shallow soils of the Achleiten vineyard, this Grüner Veltliner is characterized by reduced yields. The Veltliner grapes for this Smaragd wine are picked in multiple passes with strict selection criteria. After a few hours of maceration on the skins, the grapes are gently pressed. After fermentation (partly spontaneous) in stainless steel, the Grüner Veltliner LR was aged in wooden casks on the fine lees for five years. The wine is characterized above all by its late bottling in spring 2025, because the long ageing on the fine lees provides many nuances and additional finesse. The wine was bottled without filtration.

CHARACTER & STYLE

Ried Achleiten is known for wines with great uniqueness. A smoky minerality, subtle flinty notes and a very complex structure are typical for Achleiten wines. Grüner Veltliner from this vineyard has a particularly fine herbal spice, as well as delicate stone fruit notes and some exotic aromas. The gneiss soil of the Achleiten supports the firm acidity. The term Smaragd stands for dry, dense, and complex wines of the Wachau; apart from structure and depth, Achleiten LR also convinces with great aging potential. Well chilled, the wine goes great with classics of Austrian cuisine such as boiled beef with apple-horseradish and chive sauce or a veal rump. Grüner Veltliner Achleiten LR also pairs particularly well with dishes of Asian cuisine, try Thai Som Tam (spicy papaya salad). Charming and ready to consume shortly after bottling, the wine will further harmonize after 3-5 years and can mature for 15 years or more.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS
2019: 95 | FALSTAFF A LA CARTE
2018: 94 | FALSTAFF A LA CARTE
2017: 96 | FALSTAFF



Alcohol: 13,5 % | Acidity: 6,7 %o | Res. Sugar: 1,2 g/



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW AND HEINZ
FRISCHENGGRUBER