



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD WEISSENKIRCHEN 2025

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 2025

The year started off mild and dry. Despite some local frost and hail damage in May, spring was quite balanced. Summer brought contrasts: hot in June, cool and wet in July, followed by perfect conditions in August. Late-summer weather and cool nights in September were perfect for final ripening. During the harvest, we benefited from the flexibility of our vignerons, as there were repeated interruptions due to occasional rainy days. Thanks to meticulous planning and selective hand-picking, the grapes were harvested at optimal ripeness. A vintage with cool freshness, fine flavours, precise structure, and outstanding potential!

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 year.

2025: TOP 50 | FORBES 5/5 | GAULT MILLAU
2024: WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD'S BEST VINEYARDS
2023: 92 | FALSTAFF
2022: 93 | FALSTAFF 92 | DECANTER 93 | A LA CARTE



Alcohol: 13,0 % | Acidity: 5,3 ‰ | Res. Sugar: 0,7 g/l



BAROQUE CELLAR PALACE



WEISSENKIRCHEN



ROMAN HORVATH MW & HEINZ
FRISCHENGROBER