



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD DÜRNSTEIN 2025

A Smaragd with great depth. Only the best and ripest grapes are carefully hand-picked for this remarkable wine!

ORIGIN & TERROIR

Grapes for the "Dürnstein"- wines (one of Domäne Wachau's "village"- bottlings) are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

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

Intense and playful aromas, offers ripe apple, physalis, and subtle hints of pepper spices in the background, kiwi; on the palate expressive and rich with juicy fruit flavours and a refreshing acidity which results in a beautifully balanced wine; very long-lasting. 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 served fresh from the fridge, the wine goes well with classics of Austrian cuisine such as Tafelspitz (boiled beef) with apple and horseradish sauce and chive and sour cream sauce, a creamy paprika chicken with spätzle or a ragout with veal lights. It also accompanies spicier fish dishes, as for example a Serbian-style pikeperch in garlic. Grüner Veltliner Smaragd harmonizes particularly well with flavorful dishes of Asian cuisine, such as a Thai Som Tam (spicy papaya salad). Drink now or age for at least 3-5 years.

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



Alcohol: 13,0 % | Acidity: 5,4 ‰ | Res. Sugar: 0,7 g/l



BAROQUE CELLAR PALACE



DÜRNSTEIN



ROMAN HORVATH MW & HEINZ
FRISCHENGROBER