



DOMÄNE
WACHAU

RIESLING SMARAGD CLASSIC 2025

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 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

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.

2025: TOP 50 | FORBES 5/5 | GAULT MILLAU
2024: WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD'S BEST VINEYARDS
2023: 93 | FALSTAFF



Alcohol: 13,0 % | Acidity: 7,9 ‰ | Res. Sugar: 3,0 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRACES



ROMAN HORVATH MW & HEINZ
FRISCHENGROBER