



DOMÄNE  
WACHAU

# GRÜNER VELTLINER SMARAGD RIED ACHLEITEN 2024

One of the most extraordinary sites in the Wachau. This wine impresses with mineral character, finesse, and outstanding ageing potential!

## 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 dating back to the 12th century. The silicate-rich soil dominates this vineyard's landscape. On the upper terraces, gneiss is the prevailing subsoil, the lower terraces are dominated by dark, schistous amphibolites.

## 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 vignerons 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

Due to the shallow soils of the Achleiten vineyard, the cultivation of Grüner Veltliner is characterized by reduced yields. The Veltliner grapes for this Smaragd wine are picked in several passages and according to strict selection criteria. After a few hours of maceration on the skins, the grapes are gently pressed. After fermentation (partly spontaneous) in stainless steel tanks, the wine is aged in large wooden casks for a few months. Ageing on the fine lees provides precise nuances and additional depth.

## 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 enormously. 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. 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 Smaragd harmonizes particularly well with tasty dishes of Asian cuisine, such as Thai Som Tam (spicy papaya salad). Charming in its youth, after 3-5 years at the first peak, the Grüner Veltliner from Achleiten can also mature for 15 or more years.

- 2025: TOP 50 | FORBES 5/5 | GAULT MILLAU  
 2024: WINEMAKER OF THE YEAR | FALSTAFF  
 TOP 50 | WORLD'S BEST VINEYARDS 97 | A LA CARTE  
 94 | GAULT MILLAU  
 2023: 94 | FALSTAFF 96 | A LA CARTE 18 | GAULT MILLAU 93 | J. SUCKLING  
 16,5 | J. ROBINSON 95 | DECANTER 94 | TASTED (A. LARSSON)  
 2022: 95 | DECANTER 96 | A LA CARTE 95 | FALSTAFF 92 | PARKER  
 93 | J. SUCKLING 16,5+ | J. ROBINSON 18 | GAULT MILLAU



Alcohol: 13,5 % | Acidity: 6,0 ‰ | Res. Sugar: 3,2 g/l

0,75l | 1,5l | 3l | 6l



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW & HEINZ  
FRISCHENGRUBER

