RIESLING
SMARAGD RIED KELLERBERG 2024

DOMÄNE WACHAU

The Kellerberg – Dürnstein's impressive landmark right behind our BaroqueCellar Palace – is famous for wines with impressive concentration and a greatageing potential.

Alcohol: 12,5 % | Acidity: 7,8 ‰ | Res. Sugar: 4,4 g/l

ORIGIN & TERROIR
Kellerberg is Dürnstein's steep landmark mountain, rising behind the Kellerschlössel(Domäne Wachau's baroque cellar castle). The vines root deeply into the light-coloured"Gföhler Gneiss ", which consists mainly of feldspar and quartz and, in some areas, alsocovered by sandy loess soil in some parts of Kellerberg. The strong Pannonian climateinfluence on the Kellerberg yields full-bodied and complex, yet impressively mineral-drivenwines.

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
The vineyards are cultivated sustainably, increasingly organically and without the use of insecticides or herbicides. Riesling grapes from the Kellerberg are harvested byhand in several picking passages and strict selection. After several hours of maceration onthe skins and fermentation (partly spontaneously) in stainless steel tanks, the wine is agedin large wooden casks for a few months after initial time in stainless steel tanks. A latebottling after summer offers additional depth.

CHARACTER & STYLE
Riesling is a very demanding grape variety in the vineyard and needs the best sites – the Kellerberg is ideal for this. The nose is fruity with typical aromas of stone fruit, ripe apricotand pear. A firm structure on the palate with a mineral aftertaste. The term Smaragd standsfor dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragdwines also convince with great ageing potential. Served well chilled Riesling Smaragd Ried Kellerberg goes perfectly with Far Eastern dishes such as a fish curry or tandoori chicken.It also goes well with local cuisine, such as fried chicken with potato and bird salad. RieslingKellerberg is also great with Fegato alla Veneziana (veal liver) or a Greek moussaka.

5/5 | GAULT MILLAU TOP 50 | FORBES WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD´S BEST VINEYARDS

2024: 98+ | A LA CARTE 97 | GAULT MILLAU 95 | FALSTAFF 94 | VINOUS 93 | J. SUCKLING
2023: 95 | FALSTAFF 95 | J. SUCKLING 97 | A LA CARTE 16 PUNKTE | J. ROBINSON 95 | TASTED (A. LARSSON)
2022: 96 | FALSTAFF 17 | J. ROBINSON 92+ | PARKER

BAROQUE CELLAR PALACE

RIED KELLERBREG

ROMAN HORVATH MV & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED
VEGAN
SUSTAINABLE AUSTRIA

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