



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} KELLERBERG 2024

A real Wachau classic! Powerful yet elegant with impressive structure. Complex and age-worthy!

ORIGIN & TERROIR

Kellerberg is Dürnstein's steep landmark mountain, rising behind the Kellerschlüssel (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, also covered by sandy loess soil. The strong Pannonian climate influence on the Kellerberg yields full-bodied and complex, yet impressively mineral-driven wines.

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 cultivation by hand of the steep stone terrace vineyards and the meagre soil are reducing the yield. Grüner Veltliner grapes from Kellerberg are harvested by hand in multiple strict harvest passages. After several hours of maceration on the skins and fermentation (partly spontaneously) in stainless steel tanks and in large wooden barrels, the wine is aged first in steel tanks and after that in large wooden casks for a few months.

CHARACTER & STYLE

Concentrated wines with depth are characteristic for Ried Kellerberg. Already the nose is compact and expressive; strong flavour, smokiness, some pineapple, meadow herbs and yellow apple, deeply spicy on the palate, textured and shaped by a firm structure. Precise and powerful with a beautiful acidity and mineral aftertaste. The term Smaragd stands for dry, dense, and complex wines of the Wachau; Apart from structure and depth, Smaragd wines also convince with great ageing potential. Well chilled, Grüner Veltliner Smaragd Ried Kellerberg is a versatile companion. It goes well with Mediterranean cuisine such as a creamy asparagus risotto or roasted sea bass with rosemary potatoes, as well as with Austrian classics such as Wiener schnitzel or baked porcini mushrooms with tartare sauce. Also, more exotic styles such as an Indian lamb biryani (lamb stew with curry, cashew nuts and raisins) are great partners.

- 2025: TOP 50 | FORBES 5 TRAUBEN | GAULT MILLAU
 2024: WINEMAKER OF THE YEAR | FALSTAFF
 TOP 50 | WORLD'S BEST VINEYARDS 97 | A LA CARTE
 96 | GAULT MILLAU
 2023: 95 | FALSTAFF 97 | A LA CARTE 95-97 (4*) | VINARIA
 18,5 | GAULT MILLAU 92,5-95 | WEIN.PUR 93 | J. SUCKLING
 16,5+ | J. ROBINSON
 2022: 95 | FALSTAFF 95+ | A LA CARTE 95-97 (4*) | VINARIA
 95-100 | WEIN.PUR 94 | J. SUCKLING 18,5 | GAULT MILLAU
 17 | J. ROBINSON 17,5+ | WEINWISSER 92 | PARKER



Alcohol: 13,5 % | Acidity: 6,4 ‰ | Res. Sugar: 1,0 g/l

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



BAROQUE CELLARCASTLE



RIED KELLERBERG



ROMAN HORVATH MW & HEINZ
FRISCHENGRUBER