GRÜNER VELTLINER SMARAGD RIED SCHÖN 2024

DOMÄNE WACHAU

Focused, taut, and full of character – our Grüner Veltliner from the extremely steep Ried Schön in the cool Spitzer Graben.

Alcohol: 12,5 % | Acidity: 5,8 ‰ | Res. Sugar: 1,0 g/l

ORIGIN & TERROIR

Average gradients on Ried Schön measure 49 % and spike to 107 % in some spots, making it the steepest ried in the Spitzer Graben. Schön is synonymous with unique Grüner Veltliner. The variety grows on most of its 57 parcels atop paragneiss and mica and a terrain somewhat deeper than the surrounding rieds. Exposed to both the southwest and southeast, it captures a sufficient portion of the summer's warmth to deliver concentration, yet also undergoes cool nights that promote linear and elegant 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

Walking through the parcels of this vineyard is a bit like mountain climbing. All cultivation here is by hand, increasingly organic, and with a strong focus on biodiversity and sustainable working methods. Due to the elevation differences within the vineyard, the harvest is conducted in multiple passes. The fruit is gently pressed in the cellar and fermented under controlled temperatures. The finished wine is raised on the fine lees in stainless steel, with a portion in large wooden barrels to promote complexity and depth.

CHARACTER & STYLE

Grüner Veltliner from Ried Schön is mineral rich, concentrated, and focused. In the nose, it offers ripe yellow stone fruit and meadow herb notes typical for this ried. On the palate, a creamy concentration comes together with a clear and cool structure. The powerful body reveals significant momentum as it crosses the palate. As a category, Smaragd stands for dry, compact, and complex representatives of Wachau; alongside structure and depth, Smaragd wines are favorites for their tremendous aging potential. From a culinary standpoint, Grüner Veltliner Smaragd Ried Schön pairs ideally with Austrian classics such as potato goulash, baked mushrooms or zander filet, as well as with dishes such as chicken tajine or Asian fish curries. It is also a fine companion to Mediterranean dishes such as paella, gnocchi with mushrooms, and grilled tuna.

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

2024: 94 | GAULT MILLAU 94 | FALSTAFF 95-97 (4*) | VINARIA
95+ | WEISSWEIN GUIDE 96 | VINOUS

2023: 94 | FALSTAFF 95-97 (4*) | VINARIA 90-92,5 | WEIN.PUR
93 | J. SUCKLING 16,5 | J. ROBINSON 17,5 | GAULT MILLAU
91 | TASTED (A. LARSSON)

2022: 94 | A LA CARTE 94 | FALSTAFF 96+ | WEISSWEIN GUIDE
93-95 (3*) | VINARIA 95-100 | WEIN.PUR 91 | PARKER 93 | J. SUCKLING
16,5 | J. ROBINSON

BAROQUE CELLAR PALACE

RIED SCHÖN

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN
HANDPICKED

VEGAN

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