

# GRÜNER VELTLINER SMARAGD <sup>RIED</sup> AXPOINT 2024



DOMÄNE  
WACHAU

Fruit, spice and minerality combined in this complex Grüner Veltliner. Cool climate and deeper soils are detectable in this wine.

## ORIGIN & TERROIR

Axpoint is a vineyard at the western end of the Wachau valley in the village of Spitz. Over thousands of years, particles of weathered and eroded primary rock have been deposited and compacted at the foot of the famous Singerriedel vineyard where they are now covered by rather a deep, loamy topsoil. Wines from Axpoint combine the elegance derived from the cool marginal climate in this part of Wachau with the structure and body the rich topsoil delivers.

## 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 vigneron 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 cool marginal climate in Spitz an der Donau allows a particularly long ripening period. Strict yield reductions and several selective harvest passages are particularly important at Axpoint. After a few hours of cold maceration, fermentation takes place in steel tanks; the ageing takes place in large wooden barrels.

## CHARACTER & STYLE

Axpoint wines combine elegance, which is created by the cool influence of the Jauerling, with density and texture due to a deeper topsoil. You will typically find aromas of melon and litchi, white pepper, some smokiness and notes of hay and some beeswax. Dense on the palate and yet very balanced; a refreshing, classy acidity supports the distinctive structure. 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 the wine goes well with classics of Austrian cuisine such as crispy Wiener Schnitzel with potato salad or a veal rump. Grüner Veltliner Axpoint harmonises particularly well with flavourful dishes from Asian cuisine, try an Indian tandoori chicken, for example.

2025:	TOP 50   FORBES	5 TRAUBEN   GAULT MILLAU
2024:	WINZER DES JAHRES   FALSTAFF	TOP 50   WORLD'S BEST VINEYARDS 95   A LA CARTE
2023:	93   FALSTAFF	93-95 (3*)   VINARIA 90-92,5   WEIN.PUR 93   J. SUCKLING 16   J. ROBINSON 17,5+   WEINWISSER 95+   A LA CARTE
2022:	94   FALSTAFF	93-95 (3*)   VINARIA 90-94   WEIN.PUR 92   J. SUCKLING 16,5   J. ROBINSON 91   PARKER
2021:	94   FALSTAFF	93-95 (3*)   VINARIA 90-94   WEIN.PUR 93   J. SUCKLING 18,5   WEINWISSER 91   PARKER 16,5   J. ROBINSON



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



BAROQUE CELLAR PALACE



RIED AXPOINT



ROMAN HORVATH MW & HEINZ  
FRISCHENGRUBER

