



DOMÄNE
WACHAU

RIESLING SMARAGD RIED ACHLEITEN 2024

Gneiss, weathered primary rock, meagre soil - synonymous for Achleiten. A monumental Riesling from one of the most spectacular white wine terroirs.

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 made of 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 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

Due to the meagre soil of the Achleiten vineyard, the cultivation of Riesling is characterized by reduced yields. The grapes for this Smaragd are harvested in several passages and according to strict selection criteria. After a few hours of maceration on the skins, grapes are gently pressed. After fermentation (partly spontaneously) in stainless steel tanks, the wine is aged in large wooden casks after initial time in steel tanks. Ageing on the fine lees provides precise nuances and additional depth.

CHARACTER & STYLE

Riesling of single vineyard Achleiten is characterized by reduced yields due to the shallow topsoil. It is very aromatic, juicy stone fruit aromas, such as apricot and a touch of vineyard peach. The gneiss soil of the Achleiten leads to a classy firm acidity. 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 asparagus with ham or classically with sauce hollandaise and of course with local fish (trout, char) from the grill. The wine also goes well with spicy Far Eastern dishes, for example, a Korean bulgogi (fried beef with soy sauce, ginger and garlic). Charming in its youth, after 3-5 years at the first peak, the Riesling from the Achleiten can also mature for 15 years or more.

- 2025: TOP 50 | FORBES 5/5 | GAULT MILLAU
- 2024: WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD'S BEST VINEYARDS 98 | A LA CARTE
97 | GAULT MILLAU
- 2023: 95 | FALSTAFF 95 | J. SUCKLING 96+ | A LA CARTE 16,5 | J. ROBINSON
95 | DECANTER 96 | TASTED (A. LARSSON)
- 2022: 95 | DECANTER 95 | FALSTAFF 96+ | A LA CARTE 16,5 | J. ROBINSON
93 | PARKER



Alcohol: 13,0 % | Acidity: 8,1 ‰ | Res. Sugar: 2,7 g/l

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



BAROQUE CELLAR PALACE



RIED ACHLEITEN



ROMAN HORVATH MW & HEINZ
FRISCHENGRUBER

