GRÜNER VELTLINER SMARAGD TERRASSEN 2025

DOMÄNE WACHAU

Grapes were harvested late and vinified dry for this wine which is a perfect accompaniment to hearty dishes and also develops its full flavour when drunk on its own.

ORIGIN & TERROIR

The best grapes from different small, terraced vineyards between Loiben and Spitz were hand-picked for this premium blend. The overall goal was to create a wine that reflects the typical Wachau wine style which is defined by the unique climate and primary rock soils.

VINTAGE 2025

The year started off mild and dry. Despite some local frost and hail damage in May, spring was quite balanced. Summer brought contrasts: hot in June, cool and wet in July, followed by perfect conditions in August. Late-summer weather and cool nights in September were perfect for final ripening. During the harvest, we benefited from the flexibility of our vignerons, as there were repeated interruptions due to occasional rainy days. Thanks to meticulous planning and selective hand-picking, the grapes were harvested at optimal ripeness. A vintage with cool freshness, fine flavours, precise structure, and outstanding potential!

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

Open and approachable on the nose, highlighted by ripe yellow apple, white pepper and underlined by delicate citrus peels with a touch of smoky tobacco; on the palate beautifully balanced with a crisp acidity which results in an elegant and powerful body, juicy exotic fruit flavors, plenty of spices and dry herbs dominate the palate that is long and full. Smaragd wines are dry, full-bodied, and complex wines with plenty of finesse and great aging potential. Served well chilled directly from the fridge, Grüner Veltliner Smaragd Terrassen is a versatile companion. It goes well with characterful Mediterranean dishes such as fish Paella or Vitello Tonnato as well as with local classics such as Serbian-style pikeperch in garlic or roasted pork with cabbage side dish or a stuffed veal breast. The wine also goes well with Asian cuisine such as Thai Satay Gai (chicken skewers with peanut sauce). This wine is already very accessible in its youth but can also be aged for 3 to 5 years.

5 TRAUBEN | GAULT MILLAU TOP 50 | FORBES
TOP 50 | WORLD´S BEST VINEYARDS WINZER DES JAHRES | FALSTAFF

2023: 93 | FALSTAFF

Alkohol: 13,0 % | Säure: 5,4 ‰ | Restzucker: 0,7 g/l

BAROQUE CELLAR PALACE

WACHAUER TERRACES

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

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