



DOMÄNE
WACHAU

RIESLING SMARAGD ^{RIED} LOIBENBERG 2025

This Riesling is a true powerhouse among the wines of the Wachau. It exhibits impressive concentration, deep character and a very long finish.

ORIGIN & TERROIR

Loibenberg is one of the "Grand Crus" of Austria. The ancient dry-stone walls (some are dating back to the 14th century) reach up to 420 m above sea level. The soil is dominated by weathered primary rock, so called "Gföhler Gneiss", with layers of loess and loam in some areas. Warm pannonian airstreams make Loibenberg the „hotplate“ of the Wachau. Stretching out over more than 20 hectares, the Loibenberg is one of the Wachau's largest single vineyards and famous for its diversified microclimate.

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 vigneron, 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. Our Riesling stands on particularly high parcels of the Loibenberg. Due to the very poor soil, the yields are particularly low. It is harvested in several harvesting passages. After a maceration on the skins for a few hours, the wine is fermented in steel tanks.

CHARACTER & STYLE

Expressive on the nose, with ripe stone fruit aromas, orange zest and a hint of lime. Characterized on the palate by tropical fruit, ripe mango and pineapple; finely structured, clear fruit, salty and mineral notes, very complex, with lively acidity. A wine with a lot of potential. 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. Enjoyed chilled it goes well with a variety of fish dishes such as for example, a fried Branzino with asparagus risotto or a hearty Frutti di Mare pizza as well as typical Austrian dishes such as rissoles with mashed potatoes or a boiled beef with apple horseradish and chive sauce. But the wine also harmonizes wonderfully with an Indian spicy fish curry.

2025: TOP 50 | FORBES 5/5 | GAULT MILLAU 94 | FALSTAFF
2024: WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD'S BEST VINEYARDS 93-95 | VINOUS 94 | FALSTAFF
92 | GAULT MILLAU
2023: 94 | FALSTAFF 94 | J. SUCKLING 16 | J. ROBINSON
2022: 94 | FALSTAFF 95 | A LA CARTE 17 | J. ROBINSON 93 | PARKER



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



BAROQUE CELLAR PALACE



RIED LOIBENBERG



ROMAN HORVATH MV & HEINZ
FRISCHENGRUBER