



DOMÄNE
WACHAU



GRÜNER VELTLINER SMARAGD® TERRASSEN 2019



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.

Grape Variety

Grüner Veltliner is gaining increasing international recognition. If treated with diligence and care in the vineyard, Grüner Veltliner can produce world-class wines. Even at a high level of ripeness, the firm and ripe acidity preserves the elegance and finesse of the wine.

Classification

Smaragd is the top category of Wachau wines. The name Smaragd was derived from the magnificent emerald green lizard that can be found basking in hot and sunny spots in the vineyards. Smaragd wines are dry, full-bodied and complex wines with plenty of finesse and great aging potential. Smaragd® is a registered trademark of Vinea Wachau Nobilis Districtus e.V.

Vinification

The meagre primary rock soil of the terraced vineyards reduces the average yield to about 7.000kg per hectare. The grapes for this wine were hand-picked in mid-October. After temperature-controlled fermentation in stainless steel tanks, the wine matured in large wooden casks for several months to maintain even more complexity.

Tasting Notes

Brilliant, straw yellow; 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

Enjoyment

Served well chilled directly from the fridge, Grüner Veltliner Smaragd Terrassen is a versatile companion. The wine perfectly accompanies grilled fish (even with creamy sauces), deep-fried dishes like the famous "Wiener Schnitzel", the traditional Austrian "Tafelspitz" (beef pot-roast), but also grilled white meat such as chicken or veal. Drink now or age for 3-5 years.

- 92 points | FALSTAFF

Alcohol: 13,5 % | **Acidity:** 6,4 % | **Residual Sugar:** 1,3 g/l

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