



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD ^{RIED} KELLERBERG 2019

A real Wachau classic! Powerful yet elegant with impressive structure. Complex and with great ageing-potential!

ORIGIN & TERROIR

Kellerberg is Dürnstein's steep landmark mountain, rising behind the Kellerschlüssel (Domäne Wachau's baroque cellar castle). The vines root deeply into the light-coloured "Gföhler Gneiss", which consists mainly of feldspar and quartz and, in some areas, also covered by sandy loess soil. The strong Pannonian climate influence on the Kellerberg yields full-bodied and complex, yet impressively mineral-driven wines.

VINTAGE 2019

The warm summer yielded cool wines. 2019 was mostly warm and dry but without any extreme weather. After an extended growth period, the fall brought low temperatures at night and ideal harvesting conditions. This should render elegant wines with a distinctive aroma profile and enormous potential.

VINEYARD & CELLAR

The cultivation by hand of the steep stone terrace vineyards and the meagre soil are reducing the yield. Grüner Veltliner grapes from Kellerberg are harvested by hand in multiple strict harvest passages. After several hours of maceration on the skins and fermentation (partly spontaneously) in stainless steel tanks and in large wooden barrels, the wine is aged first in steel tanks and after that in large wooden casks for a few months. A late bottling after summer offers additional depth.

CHARACTER & STYLE

Concentrated wines with depth are characteristic for Ried Kellerberg. Already the nose is compact and expressive; strong flavour, smokiness, some pineapple, meadow herbs and yellow apple, deeply spicy on the palate, textured and shaped by a firm structure. Precise and powerful with a beautiful acidity and mineral aftertaste. 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, at around 10 °C the wine is a perfect match to Austrian cuisine, to fried dishes, to spicy fish meals, but also to dishes of Asian style.

Alcohol: 14.0 % | Acidity: 6.4 ‰ | Residual Sugar: 2.6 g/l

97 Points | WINE ENTHUSIAST

94 Points | FALSTAFF

96 Points | A LA CARTE

94 Points | JAMES SUCKLING

18,5 Points | GAULT&MILLAU



0.75l | 1.5l | 3l



KELLERSCHLÖSSEL



RIED KELLERBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

