



DOMÄNE
WACHAU

RIESLING SMARAGD ^{RIED} ACHLEITEN 2019

One of the most extraordinary sites in the Wachau. This wine impresses with mineral character, finesse, and outstanding ageing potential!

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 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

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. The late bottling and the long ageing on the fine lees provide precise nuances and additional depth.

CHARACTER & CATEGORY

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 veal and noble poultry (pigeon, quail) or with spicy cheeses and intense fish dishes. 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.

Alcohol: 13.5 % | Acidity: 8 ‰ | Residual Sugar: 2.1 g/l

98 Points | WINE ENTHUSIAST

93 Points | FALSTAFF

96 Points | A LA CARTE

93 Points | 100% BLIND TASTED

94 Points | JAMES SUCKLING

18 Points | GAULT&MILLAU



0.375l | 0.75l | 1.5l | 3l



KELLERSCHLÖSSEL



RIED ACHLEITEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

