GRÜNER VELTLINER SMARAGD RIED KELLERBERG 2021



A real Wachau classic! Powerful vet elegant with impressive structure. Complex and age-worthy!

ORIGIN & TERROIR

Kellerberg is Dürnstein's steep landmark mountain, rising behind the Kellerschlössel (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 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn; glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

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.

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, Grüner Veltliner Smaragd Ried Kellerberg is a versatile companion. It goes well with Mediterranean cuisine such as a creamy asparagus risotto or roasted sea bass with rosemary potatoes, as well as with Austrian classics such as Wiener schnitzel or baked porcini mushrooms with tartare sauce. Also, more exotic styles such as an Indian lamb biryani (lamb stew with curry, cashew nuts and raisins) are great partners.

96 Points | FALSTAFF 96 Points | A LA CARTE 94 Points | PARKER 2021:

2020: 95 Points | A LA CARTE 94 Points | FALSTAFF 92 Points | DECANTER

Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2019: 97 Points | WINE ENTHUSIAST 96 Points | A LA CARTE 94+ Points | PARKER 94 Points | JAMES SUCKLING

96 Points | WINE & SPIRITS 95 Points | WINE ENTHUSIAST 93 Points | PARKER 2018:

Others: 16,5 Points, 2017 | JANCIS ROBINSON



Alcohol: 13,5 % | Acidity: 6,5 % | Residual Sugar: 1,7 g/l

0.75| | 1.5| | 3|







RIED KELLERBERG



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER







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VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool october nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

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2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS

2023: 94 | FALSTAFF 97 | A LA CARTE 93 | J. SUCKLING 16,5+ | J. ROBINSON

2022: 95 | FALSTAFF 95+ | A LA CARTE 94 | J. SUCKLING 17 | J. ROBINSON

92 | PARKER

2021: 96 | FALSTAFF 96 | A LA CARTE 94 | PARKER 94 | WINE & SPIRITS

Others: 97 Points | WINE ENTHUSIAST (2019)



Alcohol: 13,5 % | Acidity: 6,0 % | Residual Sugar: 2,1 g/l

0,751 | 1,51 | 31







RIED KELLERBERG







