



DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD TERRASSEN 2022

Grapes were harvested late and vinified dry for this wine which is a perfect accompaniment to hearty dishes and also develops its full flavour when drunk on its own.

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.

VINTAGE 2022

A mild and dry winter was followed by a wet April. The moisture captured by the soil during that time helped carry the vines through the hot summer days. Unfortunately, the weather turned poorly in September. We found ourselves frequently fighting the rains, especially at the beginning of harvest. To our delight, the sun returned as the calendar switched to October, and the grapes enjoyed a slow, ideal ripening. The result: elegant and focused wines of energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

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. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

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. Smaragd wines are dry, full-bodied, and complex wines with plenty of finesse and great aging potential. Served well chilled directly from the fridge, Grüner Veltliner Smaragd Terrassen is a versatile companion. It goes well with characterful Mediterranean dishes such as fish Paella or Vitello Tonnato as well as with local classics such as Serbian-style pikeperch in garlic or roasted pork with cabbage side dish or a stuffed veal breast. The wine also goes well with Asian cuisine such as Thai Satay Gai (chicken skewers with peanut sauce). This wine is already very accessible in its youth but can also be aged for 3 to 5 years.

2021: tba

2021: 94 Points | FALSTAFF

2020: 93 Points | FALSTAFF 92 Points | PARKER 92 Points | WINE SPECTATOR
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2019: 92 Points | FALSTAFF

2018: Silver | IWSC 93 points | WINE ENTHUSIAST 91 points | JAMES SUCKLING



Alcohol: 13,0 % | Acidity: 5,8 ‰ | Residual Sugar: 1,5 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRACES



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER





DOMÄNE
WACHAU

GRÜNER VELTLINER SMARAGD TERRASSEN 2023

Grapes were harvested late and vinified dry for this wine which is a perfect accompaniment to hearty dishes and also develops its full flavour when drunk on its own.

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.

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.

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. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

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. Smaragd wines are dry, full-bodied, and complex wines with plenty of finesse and great aging potential. Served well chilled directly from the fridge, Grüner Veltliner Smaragd Terrassen is a versatile companion. It goes well with characteristic Mediterranean dishes such as fish Paella or Vitello Tonnato as well as with local classics such as Serbian-style pikeperch in garlic or roasted pork with cabbage side dish or a stuffed veal breast. The wine also goes well with Asian cuisine such as Thai Satay Gai (chicken skewers with peanut sauce). This wine is already very accessible in its youth but can also be aged for 3 to 5 years.

2024: WINEMAKER OF THE YEAR | FALSTAFF

2023: 93 Points | FALSTAFF

2021: 94 Points | FALSTAFF

2020: 93 Points | FALSTAFF 92 Points | PARKER 92 Points | WINE SPECTATOR
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2019: 92 Points | FALSTAFF

2018: Silver | IWSC 93 points | WINE ENTHUSIAST 91 points | JAMES SUCKLING



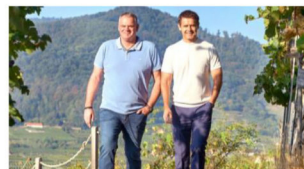
Alcohol: 13,0 % | Acidity: 5,7 ‰ | Residual Sugar: 1,5 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRACES



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

