



## Domäne Wachau

### Smaragd "Achleiten" Gruner Veltliner 2007

**Winemaker(s):** Heinz Frischengruber

**Country:** Austria

**Region:** Wachau

**www.domaene-wachau.at**

**UPC:** 9007500057078

**Closure:**

**SRP:** \$44

2005 brought a new, young, enthusiastic team to this historic property on the banks of the Danube river. Headed by general manager Roman Horvath and enologist Heinz Frischengruber, this team brings fresh ideas, personality and a new energy to the historic cooperative formerly known as Freie Weingartner Wachau. This dynamic duo produces wines which showcase the fruit character and mineral finesse provided by the Wachau valley's unique diversity. Domäne Wachau is the largest cooperative in the Wachau valley, and is made up of 600 contributing members farming slightly less than 500 hectares, or a full one third of the total region's vineyards. Each individual member is challenged to produce the best wines possible, and paid for the quality of their production first, the quantity second. The showplace of the winery is the baroque cellar palace depicted on the label.

#### Tasting Notes:

This single vineyard selection, Achleiten, shows delightful floral, stone fruit and mineral character on the nose. It is extremely concentrated and ripe on the palate with a superb balance of grapefruit and quince apple, pepper spice and mineral structure on the crisp high acid, mouth watering finish.

#### Technical Notes:

100% Grüner Veltliner. Total Annual Production: 1000 cases.



#### Wine & Spirits

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*Under the ripe, floral aromas of green citrus, apple and mango, this wine clearly shows the distinctly savory minerality typical of the site. It's long, subtly nuanced and superbly balanced, requiring decanting to bring its full spectrum of flavors into play. (April 2009)*

#### Wine Advocate

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*Domane Wachau 2007 Gruner Veltliner Smaragd Achleiten - harvested November 4 - conveys the impression of munching on bunches of flowers and herbs, and sucking on citrus zest. It is in equally remarkable parts perfumed and pungent, yet elegant and juicy, only subtly bitter, and exhibits the interplay of stony, saline mineral notes with flowers, fruits, and herbs that typifies this great site. This palate-staining Achleiten delivers the genuine goods for a fair price, and should keep well for at least 6-8 years. (February 2009)*