

# WACHAU

## TOP 20

## GRÜNER

## VELTLINER

## SMARAGD

**GardiniNotes.**

THE WINE KILLERS

# Wachau

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The Wachau is an Austrian enological zone in central Europe. More precisely, it is located in the subzone of Lower Austria. Since 2000 the Wachau is listed as World Heritage sites. In total, the Wachau is made up of about 1344 hectares of vineyards, including the cities of Melk and Spitz.

One of the determining factors of the landscape, but above all, of the quality of the wines produced here, is the presence of the Danube. The river is not only capable of reflecting the light and the heat in the cold months, but also helps to mitigate the temperatures in the colder season. As well as this aspect of fundamental importance, it is necessary to note that in the Wachau different climatic aspects intersect each other (it is a generally continental climate with fresh winds from the Pannonia). The result is an alternation of warm and dry days with cool nights.

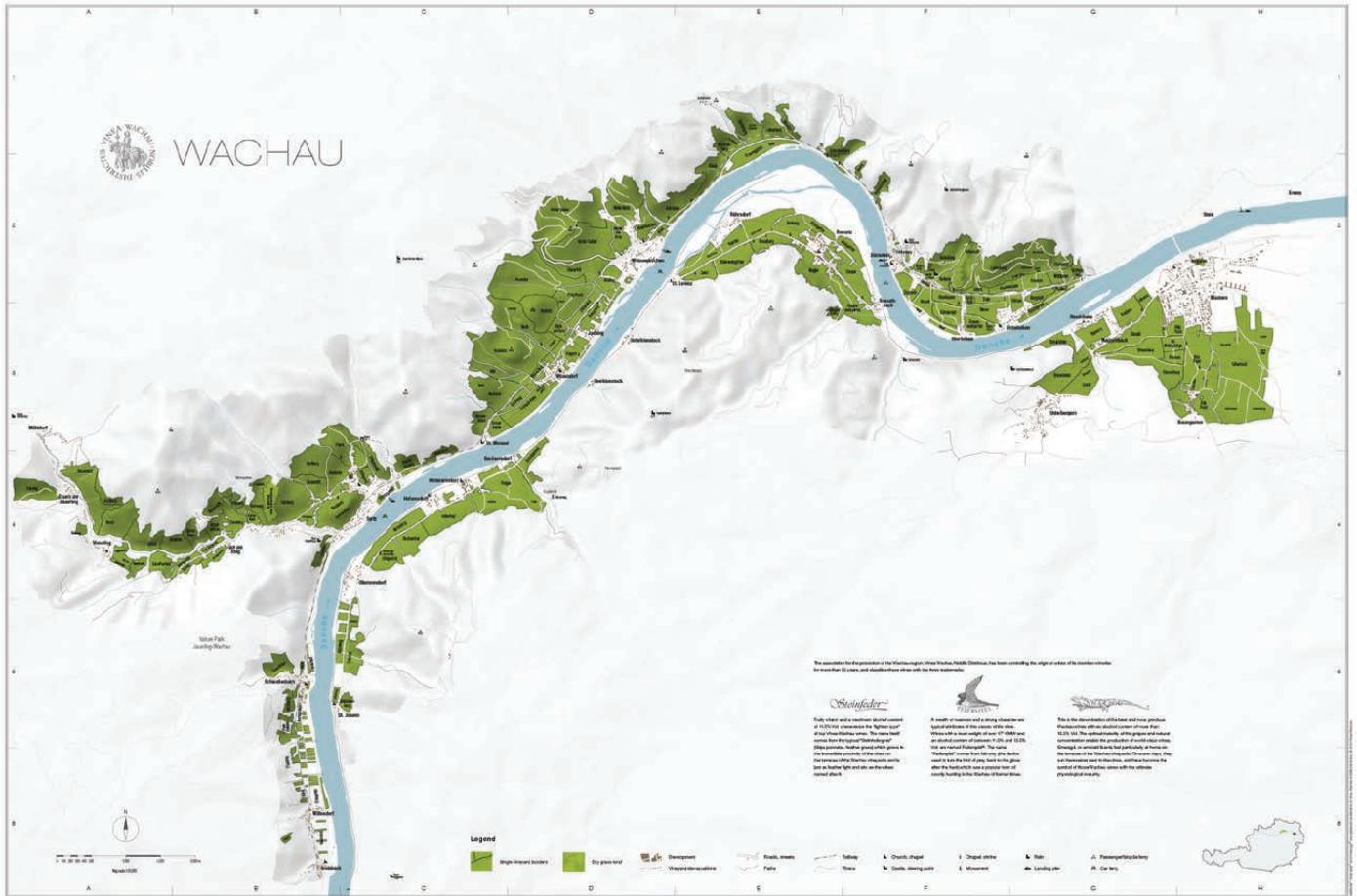
The geology of the area is rather varied, even if the most common structures are loam, kaolin, and gneiss. The terrain is very steep, so much so that often it must be terraced.

The principal varieties cultivated in the Wachau are:

- **Grüner Veltliner:** white berry married with the Traminer and not related to the Roter Veltliner or the Frühroter Veltliner. With reference to all Austrian vineyard soil, the Grüner Veltliner occupies 29% of the total surface. This grape tends to produce a lot; therefore, it must be kept in check, by the vineyard.

- **Riesling:** late white berry that is not related to the Welschriesling. In the Austrian territory, the Riesling does not occupy many hectares, making up 4% of the land. However, in the Wachau, is the

WINE RANKING



second most important grape in the area. Generally, in the cantina, these two varietals are fermented naturally in large barrels so old that they do not give up anything in terms of aromas, taste, or tannins.

Since the mid-1980s, most of the vintners are members of the regional association, called Vinea Wachau, that used its own classification system, divided into three categories: Steinfeder, Federspiel, and Smaragd.

**Steinfeder:** the name is derived from a type of grass that grows abundantly in the vineyards of the area. This type includes light wines, in which the alcohol grade never exceeds 11.5%.

**Federspiel:** the name comes from the practice of falconry and the hunting of a particular falcon

that was very common in centuries past. The wines have an alcohol grade between 11.5 and 12.5%.

**Smaragd:** this category derives its name from a lizard of emerald color that is often encountered in among the vineyards of the area. It regards strong, rich, and complex wines that in many cases manage to age well for decades.

# Grüner Veltliner Smaragd

## GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

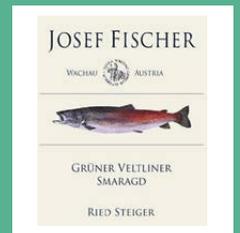
97



### Grüner Veltliner Smaragd Ried Steiger 2017

JOSEF FISCHER

*This excellent grüner veltliner is abundant, distinct and very generous. The opening can be considered impressive, but not as much as the mouthful. Its nose is pure and fresh, with notes of pink grapefruit and celeriac. The attack is intense and abundant, whereas the drink tastes rich, wide and very long in the finish, getting directly to the hypophysis.*



94+



### Grüner Veltliner Smaragd Ried Himmelreich 2017

WEINGUT SIGL

*The attack is very convincing, with spices (white pepper) and the acid kiwi freshness dominating. It follows a soft mouth with notes of barley sugar, a light minerality and white-pulped fruit. The lively ending is of high alcoholic content and also of opulent tasteful finesse.*



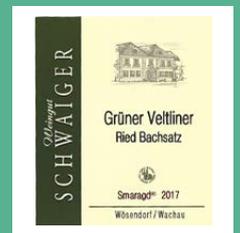
94+



### Grüner Veltliner Smaragd Ried Bachsatz 2017

ALFRED SCHWAIGER

*A quintessentially traditional winery interprets this late harvested territorial ground with a surplus of elegance, which testifies the fruit quality: its citrus-like nose presents aromas of lemongrass, whereas the mouth is creamy, comforting and of a great fineness on the palate. The finish is long and passionate, as a kiss.*



93+



### Grüner Veltliner Smaragd Ried Hochrain 2017

FJ GRITSCH MAURITIUSHOF

*This extremely balanced Grüner is of exquisite fragrance. The attack presents notes of white-pulped nectarine and celery. In the mouth, it is powerful and, most of all, winding, multifaceted and of an extremely generous profile taste. The finish is nice and harmonic.*



## WINE RANKING

93<sup>+</sup>**Grüner Veltliner Smaragd Ried Harzenleiten 2017**

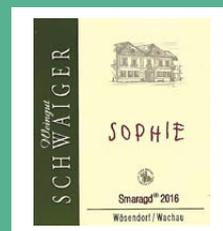
WEINGUT HOFSTÄTTER

*The attack is of a great fineness, with notes of litchi and green apple, then it seems to get com-fortable in a lounge with velvet sofas and Persian carpets. The mouth is clean, comforting and very pleasant, and the finish is not excessively long, but mineral and compact until the last drop, so much to lead us into temptation.*

93<sup>+</sup>**Grüner Veltliner Smaragd Sophie 2016**

ALFRED SCHWAIGER

*This generous 2016 grüner of a great compactness seems, just by smelling it, very rich in mineral-ity, with a clearly sapid attack presenting notes of green olive, but then tasting exceptionally wide in the mouth and resonating, in the finish, evocative and ancestrally balsamic echos.*

93<sup>+</sup>**Grüner Veltliner Smaragd Ried Kaiserberg 2017**

WEINGUT POMASSL

*Creamy and persuasive, its nose reveals yellow-pulped fruit and chives. The mouth has more a wide than an incisive minerality. The good alcoholic content on the palate is completely well-defined, ending with comforting freshly-cut grass notes.*



93

**Grüner Veltliner Smaragd Ried 1000-Eimerberg 2017**

WEINGUT HOFSTÄTTER

*This complex nose wine has a remarkable alcoholic content. It presents notes of macadamia nuts and coffee, lime, white-pulped peach, and a very complex and muffled minerality. The mouth is vertical and structured, the finish is definitely iodated, on green-peeled fruit compositions.*



93

**Grüner Veltliner Smaragd 2017**

WEINGUT LAHRNSTEIG

*About quality and fineness! Amazing and accurate aromatic profile that opens on delicate green apple and nectarine impressions, then moving forward to the palate with determination and with a soft, very refreshing mouthful, which is never excessive.*



93

**Grüner Veltliner Smaragd Ried Süssenberg 2016**

ANDREAS EDER

*This 2016 grüner shows up an excellent nose of a great complexity. Its mouth is compact, struc-tured, juicy and plump, almost edible, with a light acidity and a likewise contrapuntal finish, which presents balsamic notes of softwoods resin and a very wide and aromatic palate.*



# GARDINI NOTES WINE RANKING

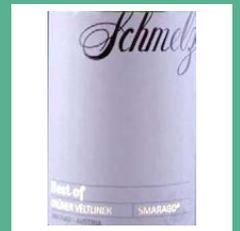
The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



92+

 **Grüner Veltliner Smaragd Best Of 2017**  
WEINGUT SCHMELZ

*From a great historical winery, this wine presents a sapid attack with hints of fennel, star anise and also a pleasant acidity. It is held by citrus and kiwi notes. It is creamy, soft and light in the mouth, with a great elegance. The finish is satisfying and persistent.*



92+

 **Grüner Veltliner Smaragd Ried Zwerithaler 2017**  
WEINGUT PRAGER

*Its resolved nose reveals pink grapefruit and yellow-pulped fruit, peach, mango and pineapple aromas. The powerful structure on the palate is complex, and it is never excessive. This wine has a strong minerality and a very long finish, which plays with the same fruity flavors.*



92+

 **Grüner Veltliner Smaragd Meine Welt 2017**  
GEORG FRISCHENGRUBER

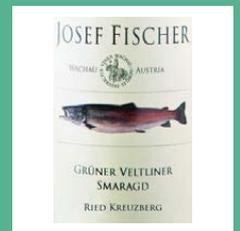
*This one, fermented in oak barrels, represents a good instance in Austria of the potential of this grape. Its nose reveals pippin and freshly-cut grass, it has both acidity and velvet fatness in the mouth. It tastes very juicy, compact and complex. In the finish, it plays with tones of white-pulped peach.*



92+

 **Grüner Veltliner Smaragd Ried Kreuzberg 2017**  
JOSEF FISCHER

*This one presents ripe kiwi and ginger notes with an intense nose which reveals herbaceous un-dertones. It is full, very juicy and drinkable in the mouth, with acacia honey, mango and pineapple aromas. He finish is quite moderate and with white-pulped fruit notes.*



92+

 **Grüner Veltliner Smaragd Ried Frauenweingarten 2017**  
JOSEF FISCHER

*This wine is characterized by intensity and great minerality. Its nose has not only a litchi attack but also, just below the surface, toasted and smoked notes. It is very decisive, clear-cut, intense and moderate in the mouth. It has a compact and equally full and round finish.*



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MEDIUM (10-15 years)



LONG (more than 15 years)

92-

**Grüner Veltliner Smaragd Hoch Wachau 2017**

WEINGUT PIEWALD

*With an iron fist in a velvet glove, this powerful grüner shows up notes of lemon and apricot, with a very intense nose. It is sumptuous in the mouth, also Majestic and elegant. Wine on major ol-factory and gustatory width.*



92

**Grüner Veltliner Smaragd Ried Vorderseiber 2017**

WEINBAU SCHNEEWEISS

*It presents a rare balance, a nose cleanness and scents of fresh fruit and star anise. Its mouth is pleasantly tense, not excessively alcoholic, and plays with very sharp pineapple juice and barley sugar nuances. The finish is long and extremely impressive.*



92

**Grüner Veltliner Smaragd Ried Vorderseiber 2017**

WEINGUT JÄGER

*Nice biodynamic fruit interpretation in this involving, fulfilling grüner version. Its nose opens on white-pulped fruit, mango and papaya. It stretches in the mouth in a kaleidoscopic of sensations whose basis remain thickness and palate richness.*



92

**Grüner Veltliner Smaragd Ried Steinertal 2017**

WEINGUT SCHMELZ

*This is a delicate interpretation of the varietal. Its nose reveals golden apple, pineapple and alfa-fa. Its mouth is very elegant, with acidity and minerality that are not excessively saline and are associated with a certain nonchalance in the drinking. The good finish has notes of tropical fruit and mango at the top.*



92

**Grüner Veltliner Smaragd Ried Kollnitz 2017**

FRANZ PICHLER

*This wine, of a pleasant acidity and a good thickness, is both resolved and rounded. Its nose, of a great fineness, reveals acacia honey and pink grapefruit aromas, then a little smoked note. The body is conspicuous, intense and fulfilling, mostly in the sumptuous and magniloquent finish.*



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# GardiniNotes.

THE WINE KILLERS

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WACHAU GRÜNER VELTLINER  
WINE RANKING BY  
**LUCA GARDINI**  
**THE WINE KILLER**

TASTING PERIOD  
**DICEMBRE 2018**

