

WACHAU

TOP 10
GRÜNER
VELTLINER
SMARAGD

Wachau



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.

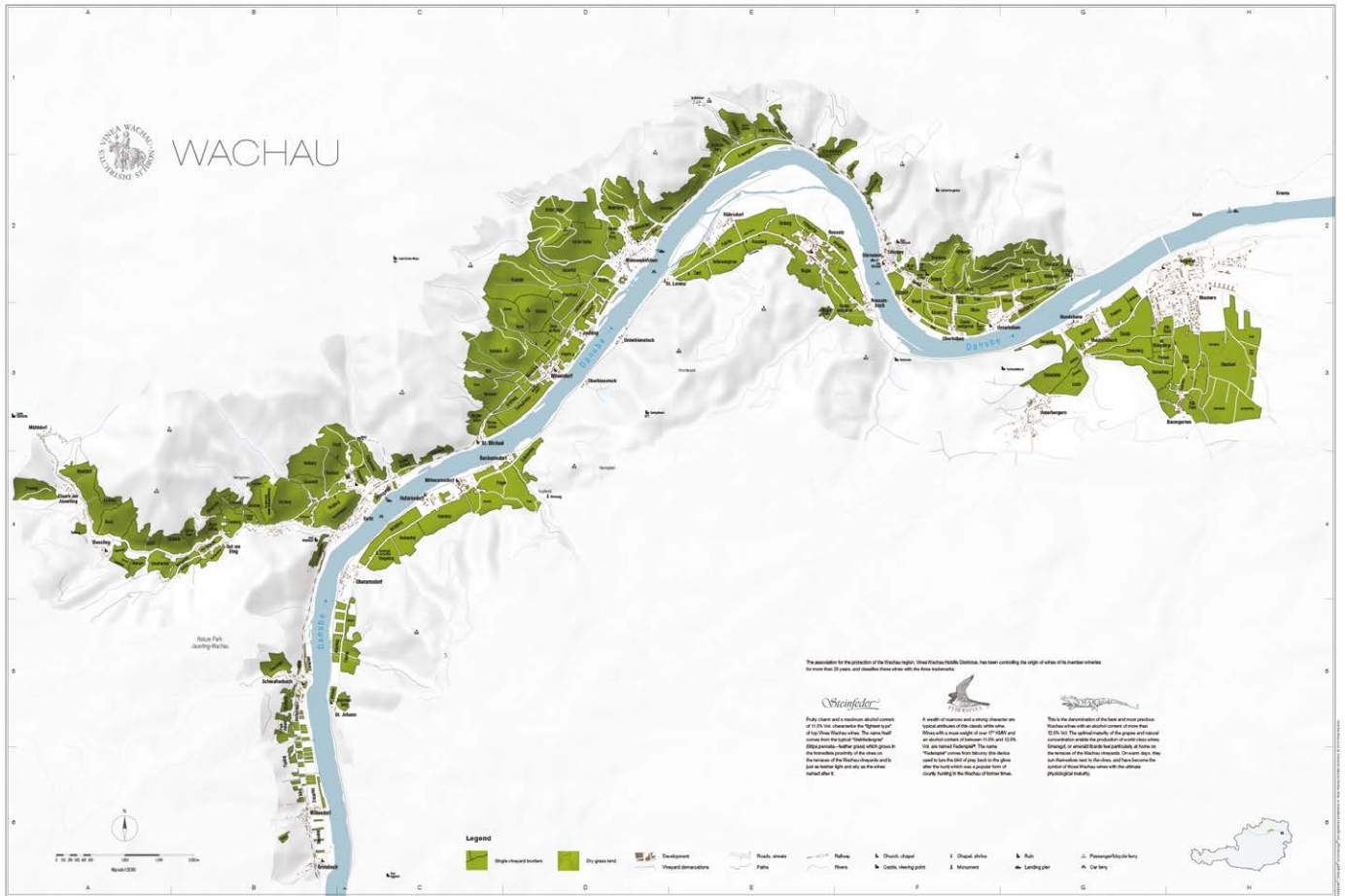
The geology of the area is rather varied, even if the most common structures are loam, kaolin, and gneiss. The terrain is very steep, so much so that often it must be terraced.

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)

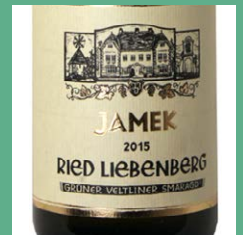
95



Grüner Veltliner Smaragd Liebenberg 2016

WEINGUT JAMEK

Aromas midway between balsamic and floral. That which best describes the initial sensation is lavender. An intense note of yellow fruit follows. The sip is direct and dry, even though characterized by an abundant flavor and a pronounced spicing. Mid-sip and beyond, a yellow fruit tonality that balances.



95



Grüner Veltliner Smaragd Loibenberg 2016

EMMERICH KNOLL

Lemon peel, citron, and candied ginger are the most evident sensations of a clean, crisp, and rather complex nose. In the mouth, once again citrus with a juicy aspect and drier, yet both sour and pleasing sensations of lime rind. A rich catalog of yellow tropical fruit, that gives body to the sip. Peppery and savory finish.



95



Grüner Veltliner Smaragd Kirnberg 2015

WEINGUT SIGL

Fruit, fruit and more fruit. On the nose, yellow varieties, citrus and tropical included, that are well articulated, even intense. Just as in the aromas, a slightly piquant spicing. Intensely fruity mouth with light alcohol, demonstrating fully the character of the cru.



93



Grüner Veltliner Smaragd Shütt 2016

TEGERNSEERHOF

Aromas of quince, citrus, and white peppercorn. In the mouth, the aromatic aspect and the spiciness of pepper is obvious, but without excesses, even though preceded by citrusy notes and softer sensations of quince, mirabelle, and fresh apricot. In the finish, a clear savory and spicy note.



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93

**Grüner Veltliner Smaragd Kreutles 2016**

EMMERICH KNOLL

Citrusy aroma. The mouth corresponds to the nose's apparent simplicity with a complex registry of sensations, crisp but never too opulent, the result of which, is the dominating characteristic. Takes off on citrus, in a juicy version and that from the rind. Apricot and papaya follow, finishing on a flavorful almost sea-like note.



93

**Grüner Veltliner Smaragd Wachstum Bodenstein 2016**

WEINGUT PRAGER

If pineapple, apricot, and some citrusy touches characterize the aromatic bouquet, the mouth instead, highlights a fruity aspect in which the citrus moves decisively to the background. The sip however does not become excessively structured, merit of a clear, flavorful path. Sweet hot, spiced finish. Good post-sip persistence.



92

**Grüner Veltliner Smaragd Honivogl 2016**

FRANZ HIRTZBERGER

From the lower part of the Singerriedel, a wine that mixes both on the nose and in the sip, a delicate note of wisteria, followed by fruity sensations of yellow peach and citron. The most interesting aspect of the wine is its finish, likely the result of a typical note of white peppercorn and a cold note of unlit incense.



92

**Grüner Veltliner Smaragd Hofenthal 2016**

WEINGUT LAHRNSTEIG

Clean but not too strong nose, as the evident sensations that emerge from the glass, recall flowers – in part wisteria, as well as an almost mentholated track that recalls lavender. The sip, instead, is mostly fruit, with white peach, citron, and a rich range of tropical sensations, with papaya on the front lines.



92

**Grüner Veltliner Smaragd Achleiten 2016**

WEINGUT JAMEK

Crisp quince on the nose. In this phase, the wine never becomes excessive thanks to very complex spicy sensations from ginger, both fresh and candied, to evident suggestions of white pepper. Articulated mouth, from the silhouette – filled with passion fruit – and from loquat. Nice finish of white peppercorn and iodine.



92

**Grüner Veltliner Smaragd Hochrain 2016**

RUDI PICHLER

Rich terrains of loess give great texture in the tasting phase. The aromas are not overly intense – ranging from yellow fruit to loquat and from mandarin rind to white pepper. Ample sip, full, fruity and somewhat streamlined, spicy on the finish from notes of incense to candied ginger.



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WACHAU GRÜNER VELTLINER
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
SEPTEMBER 2017

