

### **2012 Prager Gruner Veltliner Smaragd (Achleiten) Wachstum Toni Bodenstein**

A Gruner Veltliner Dry White Table wine from, Weissenkirchen, Wachau, Niederosterreich, Austria,

Review by [David Schildknecht](#)

WA # , #212 (Apr 2014)

Rating: 91

Drink -

Cost: \$65

From genetically diverse vines planted en echalas (for more about which, consult my report in issue 181), Bodenstein's 2012 Gruner Veltliner Smaragd Wachstum Toni Bodenstein leads with green tea and high-toned, distilled gentian and green herbal essences as well as intimation of piquant huckleberry that subsequently serve for invigoration on a plush, expansive and richly white peach-fruited palate. This lacks the finesse, lift or clarity of the corresponding "regular" Achleiten and carries significant bitterness and a hint of heat in to its finish. While both wines are close to 14% alcohol, this one betrays it while the other belies it. Still, this Wachstum bottling is impressively rich and persistent stuff likely to merit following through at least 2022. "Here I think you note the difference between young and old vines," suggests Bodenstein, alluding to the context of a vintage in which water retention and root penetration were especially important. Weissenkirchen, opines its mayor and most-famous vintner Toni Bodenstein, had luck in the lottery that determined whether in the generally dry growing season of 2012, enough rainfall occurred where you were to keep the vines steadily metabolizing. In apparent testimony to that luck, harvest here was finished already on the third of November with the picking of the Wachstum Toni Bodenstein Riesling. I did not have opportunity to taste the entire range of Prager 2012 Gruner Veltliners: there was so little wine (due largely to disrupted flowering of this variety) that they were sold out very quickly; several were not available stateside; and Bodenstein confesses to cellaring among them only his Achleiten bottlings – else, he notes, his library would grow cumbersomely large! Importer: Winebow, Montvale, NJ; tel. (201) 445-0620

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### **2012 Prager Gruner Veltliner Smaragd Achleiten Stockkultur**

A Gruner Veltliner Dry White Table wine from, Weissenkirchen, Wachau, Niederosterreich, Austria,

Review by [David Schildknecht](#)

WA # , #212 (Apr 2014)

Rating: 94

Drink 2014 - 2025

Cost: \$71-\$73

Bodenstein's old vines 2012 Gruner Veltliner Smaragd Achleiten Stockkultur is intriguingly scented with black and green teas, moss, and pungent essences of green herbs, as well as intimations of the savory oyster liquor and sweet-saline scallop mouthwateringly evoked on a satin-textured, slickly glycerol-rich and expansive yet clear and infectiously juicy palate. It finishes with irresistible next sip-inducement and a touch of that "how-can-this-come-from-grapes?" wonder most familiar from great red Burgundies. Plan to follow it through at least 2025. Weissenkirchen, opines its mayor and most-famous vintner Toni Bodenstein, had luck in the lottery that determined whether in the generally dry growing season of 2012, enough rainfall occurred where you were to keep the vines steadily metabolizing. In apparent testimony to that luck, harvest here was finished already on the third of November with the picking of the Wachstum Toni Bodenstein Riesling. I did not have opportunity to taste the entire range of Prager 2012 Gruner Veltliners: there was so little wine (due largely to disrupted flowering of this variety) that they were sold out very quickly; several were not available stateside; and Bodenstein confesses to cellaring among them only his Achleiten bottlings – else, he notes, his library would grow cumbersomely large! Importer: Winebow, Montvale, NJ; tel. (201) 445-0620

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### **2012 Prager Gruner Veltliner Smaragd Weissenkirchen Achleiten**

A Gruner Veltliner Dry White Table wine from, Weissenkirchen, Wachau, Niederosterreich, Austria,

Review by [David Schildknecht](#)

WA # , #212 (Apr 2014)

Rating: 94

Drink 2014 - 2025

Cost: \$61-\$66

The Prager 2012 Gruner Veltliner Smaragd Achleiten delivers a scintillating aromatic bouquet of iris, green tea and herbal essences. On a glossy, silken, buoyant palate, ginseng, iris root, beet root, citrus rind and Bosc peach are suffused with those elements found in the nose, conveying a metaphorically cooling yet piquant as well as both soothing and refreshing impression. The savory interface of herbal essences, mineral salts, iodine-tinged crustacean shell reduction, and roots renders the long finish here saliva-inducing and next sip-compelling. This beauty should be worth pursuing through at least 2025. Weissenkirchen, opines its mayor and most-famous vintner Toni Bodenstein, had luck in the lottery that determined whether in the generally dry growing season of 2012, enough rainfall occurred where you were to keep the vines steadily metabolizing. In apparent testimony to that luck, harvest here was finished already on the third of November with the picking of the Wachstum Toni Bodenstein Riesling. I did not have opportunity to taste the entire range of Prager 2012 Gruner Veltliners: there was so little wine (due largely to disrupted flowering of this variety) that they were sold out very quickly; several were not available stateside; and Bodenstein confesses to cellaring among them only his Achleiten bottlings – else, he notes, his library would grow cumbersomely large! Importer: Winebow, Montvale, NJ; tel. (201) 445-0620

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### **2012 Prager Riesling Smaragd Achleiten**

A Riesling Dry White Table wine from Wachau, Niederosterreich, Austria,

Review by [David Schildknecht](#)

WA # , #212 (Apr 2014)

Rating: 92

Drink 2014 - 2020

Cost: \$61-\$72

Gentian and iris alluringly waft from the glass of Bodenstein's 2012 Riesling Smaragd Achleiten, calling to mind his comment that in this vintage you can often identify the character of the vineyard before you are sure whether you have a Gruner Veltliner or a Riesling. Behind that floral perfume come intimations of fresh lime and apple that in turn brightly inform a juicy palate, tinged with coriander, infused with sassafras and smoky Lapsang tea, and underlain with wet stone. Intriguing, alluring, and persistent though this is, it lacks the focus and savory depth of the corresponding Steinriegl. Plan, though, to follow it through at least 2020. Weissenkirchen, opines its mayor and most-famous vintner Toni Bodenstein, had luck in the lottery that determined whether in the generally dry growing season of 2012, enough rainfall occurred where you were to keep the vines steadily metabolizing. In apparent testimony to that luck, harvest here was finished already on the third of November with the picking of the Wachstum Toni Bodenstein Riesling. I did not have opportunity to taste the entire range of Prager 2012 Gruner Veltliners: there was so little wine (due largely to disrupted flowering of this variety) that they were sold out very quickly; several were not available stateside; and Bodenstein confesses to cellaring among them only his Achleiten bottlings – else, he notes, his library would grow cumbersomely large! Importer: Winebow, Montvale, NJ; tel. (201) 445-0620

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### **2012 Prager Riesling Smaragd Klaus**

A Riesling Dry White Table wine from Wachau, Niederosterreich, Austria,

Review by [David Schildknecht](#)

WA # , #212 (Apr 2014)

Rating: 91

Drink 2014 - 2017

Cost: \$45-\$60

Musky floral suggestions of narcissus and peony mingle with intimations of ripe peach and its pit on the nose of Bodenstein's 2012 Riesling Smaragd Klaus, ushering-in a pithy, piquant, but also faintly soapy-textured palate, with peach kernel, toasted hickory nuts, and pungent green herbs informing a grippingly persistent if slightly severe finish. I would monitor this over the next several years to determine whether it seems likely to excel past 2017. Weissenkirchen, opines its mayor and most-famous vintner Toni Bodenstein, had luck in the lottery that determined whether in the generally dry growing season of 2012, enough rainfall occurred where you were to keep the vines steadily metabolizing. In apparent testimony to that luck, harvest here was finished already on the third of November with the picking of the Wachstum Toni Bodenstein Riesling. I did not have opportunity to taste the entire range of Prager 2012 Gruner Veltliners: there was so little wine (due largely to disrupted flowering of this variety) that they were sold out very quickly; several were not available stateside; and Bodenstein confesses to cellaring among them only his Achleiten bottlings – else, he notes, his library would grow cumbersomely large! Importer: Winebow, Montvale, NJ; tel. (201) 445-0620

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### **2012 Prager Riesling Smaragd Steinriegl**

A Riesling Dry White Table wine from Wachau, Niederosterreich, Austria,

Review by [David Schildknecht](#)

WA # , #212 (Apr 2014)

Rating: 94

Drink 2014 - 2022

Cost: \$60

The Prager 2012 Riesling Smaragd Steinriegl (I did not have chance to taste the corresponding Federspiel) delivers a gorgeous nose of red currant and elder flower, distilled herbal essences and ocean breeze, which segue into a satin-textured, lusciously apple-, dark berry- and white peach-filled, mouthwateringly marine mineral-suffused palate persistently shot-through with continued inner-mouth hints of high-toned, pungent herbal extracts, as well as with glowing cyanic piquancy of peach kernel. Plan to follow this beauty through at least 2022. Weissenkirchen, opines its mayor and most-famous vintner Toni Bodenstein, had luck in the lottery that determined whether in the generally dry growing season of 2012, enough rainfall occurred where you were to keep the vines steadily metabolizing. In apparent testimony to that luck, harvest here was finished already on the third of November with the picking of the Wachstum Toni Bodenstein Riesling. I did not have opportunity to taste the entire range of Prager 2012 Gruner Veltliners: there was so little wine (due largely to disrupted flowering of this variety) that they were sold out very quickly; several were not available stateside; and Bodenstein confesses to cellaring among them only his Achleiten bottlings – else, he notes, his library would grow cumbersomely large! Importer: Winebow, Montvale, NJ; tel. (201) 445-0620

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### **2012 Prager Riesling Smaragd Wachstum Bodenstein**

A Riesling Dry White Table wine from Wachau, Niederosterreich, Austria,

Review by [David Schildknecht](#)

WA # , #212 (Apr 2014)

Rating: 93

Drink -

Cost: \$45-\$70

The nose of Bodenstein's 2012 Riesling Smaragd Wachstum Toni Bodenstein is utterly fascinating, though some may find it off-putting in its suggestion of butchered animal innards, musk, peat, as well as white peach and diverse citrus. The nearest analogy I can think of is to certain Jurancon. Salty and meaty savor on a polished palate runs all the way through a mouthwatering and mysteriously nuanced finish. This genetically-diverse planting in the upper reaches above Weissenkirchen – about which I have written more in several reports – is singular in its location, and here is an instantiation that displays correspondingly unique and unusual scents and flavors. There have been many instances amid these vines previous 15 dedicated bottlings when you had to shake your head in disbelief that not only father-in-law Franz Prager but a great many other experienced vintners told Toni Bodenstein that Riesling would be lucky to ripen in this nose-bleed site more than one year in ten. On this 2012 occasion, though, it can at least be said that the Wachstum is Bodenstein's one Riesling to have finished closer to 13% than to 13.5% alcohol! Weissenkirchen, opines its mayor and most-famous vintner Toni Bodenstein, had luck in the lottery that determined whether in the generally dry growing season of 2012, enough rainfall occurred where you were to keep the vines steadily metabolizing. In apparent testimony to that luck, harvest here was finished already on the third of November with the picking of the Wachstum Toni Bodenstein Riesling. I did not have opportunity to taste the entire range of Prager 2012 Gruner Veltliners: there was so little wine (due largely to disrupted flowering of this variety) that they were sold out very quickly; several were not available stateside; and Bodenstein confesses to cellaring among them only his Achleiten bottlings – else, he notes, his library would grow cumbersomely large! Importer: Winebow, Montvale, NJ; tel. (201) 445-0620

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