

Wine Advocate, Issue #218, April 30, 2015

Austria: Top 2013 Veltliner and Riesling Smaragds - Stephan Reinhardt

WEINGUT PRAGER Grüner Veltliner Smaragd Achleiten Stockkultur 2013 – 96 points

“Another fascinating wine from Toni Bodenstein is the 2013 Gruner Veltliner Smaragd Achleiten Stockkultur. Alone, the flinty bouquet is impressive displaying fresh and mineral/spice-scented fruit aromas of a remarkable high concentration, ripeness and complexity. Rich and intense on the palate this highly elegant and perfectly balanced selection of vines, trained low on single stakes, demonstrates impressively the virtue of this trailing method and/or old vines. This impressive 2013 is virtually a cultural monument and a must-buy for all those who regard wine not just as a drink, but as a handcrafted cultural attainment.”

WEINGUT PRAGER Grüner Veltliner Smaragd Wachstum Bodenstein 2013 – 95 points

“The 2013 Grüner Veltliner Smaragd Wachstum Bodenstein offers an impressive, clear, precise and fresh bouquet indicating a deep minerality and great complexity. Full-bodied and intense on the palate, this is a remarkable, elegant and well-balanced, sophisticated wine of great expression and personality. Beautifully concentrated, but always subtle and conscious of its own finesse and beauty, this is surely one of the greatest Veltliners of the vintage in all Austria.”

WEINGUT PRAGER Riesling Smaragd Klaus 2013 – 95 points

“This type of Prager's 2013 Riesling Smaragd Klaus is allied to the Achleiten, although cooler, spicier and purer, less fruit-driven. Rich, juicy and piquant on the palate, this full-bodied and well-concentrated wine reveals a great elegance and complexity as well as finesse and drinkability. An impressive, very mineral wine with great aging potential.”

WEINGUT PRAGER Riesling Smaragd Achleiten 2013 – 94 points

“Golden in color, the 2013 Riesling Smaragd Achleiten is very different to the Steinriegl: richer, riper, more on the (tropical) fruit than the soil side. Rich and full-bodied on the palate, this wine is characterized through its enormous concentration and juicy fruitiness. It needs some years to relax and should therefore be stored for another 3-5 years. The aging potential, however, should be great.”

WEINGUT PRAGER Grüner Veltliner Smaragd Achleiten 2013 – 93 points

“From Weissenkirchen's most famous vineyard, the 2013 Grüner Veltliner Smaragd Achleiten opens stunningly clear, fresh and aromatic on the nose, displaying ripe and well-concentrated Veltliner aromas. Rich, juicy and full-bodied on the palate, this elegant and well-balanced Grüner is both fruit and terroir-driven, but still less iridescent than the Wachstum Bodenstein. The finish is still somewhat closed and displays greenish apple aromas, but indicates a great aging potential. I would store this wine for 3-5 years.”

“Toni Bodenstein has bottled great Smaragd wines from the 2013 vintage. These are world-class wines and I wonder if there were any better wines produced in this great though difficult vintage. All of his Smaragd wines have a remarkable greenish shimmering white-golden color, which already indicates their reductive style and mineral expression. If you have a chance to taste the Achleiten Stockkultur Grüner Veltliner Smaragd, you should definitely taste it over several days. This might be one of the greatest Grüners I have ever tasted.”