



## PRODUCER PROFILE

Estate owned by: Toni and Ilse Bodenstein  
Winemaker: Toni Bodenstein  
Total acreage under vine: 43  
Estate founded: 1715  
Region: Wachau  
Country: Austria

## Prager Achleiten Grüner Veltliner 2017

### WINE DESCRIPTION

Franz Prager, co-founder of the Vinea Wachau, had already earned a reputation for his wines when Toni Bodenstein married into the family. Bodenstein's passion for biodiversity and old terraces, coupled with brilliant winemaking, places Prager in the highest echelon of Austrian producers.

Smaragd is a designation of ripeness for dry wines used exclusively by members of the Vinea Wachau. The wines must have a minimum alcohol of 12.5%. The grapes are hand-harvested, typically in October and November, and are sent directly to press where they spontaneously ferment in stainless-steel tanks.

Ried Achleiten sits east of Weißenkirchen and is one of the most famous vineyards in the Wachau. The steeply-terraced vineyard has existed since Roman times. Some sections have just 40 cm of topsoil over the bedrock of Gföler Gneiss, amphibolitic stone, and slate. "Destroyed soil," as Toni Bodenstein likes to say.

### TASTING NOTES

Prager's stylistic signature is that of aromatic complexity coupled with power and tension. High-density planting and long hang times ensure ripe fruit flavors and concentration, yet allowing leaves to shade the fruit lend vibrant aromatics of grasses, herbs, and wildflowers. Minerality is a constant feature of any Prager wine.

### FOOD PAIRING

With minimum alcohol of 12.5%, Grüner Veltliner Smaragd is a robust and full-bodied dry white wine. Its intensity of flavor and ripeness of fruit make it ideal with high-integrity ingredients such as seared white fish or sautéed spring vegetables. Grüner Veltliner is a classic accompaniment to Wiener Schnitzel.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Ried Achleiten
Vineyard size:	55
Soil composition:	Gföler Gneiss, amphibolitic stone, and slate
Elevation:	686-1,175 feet
Exposure:	Southeastern
Harvest time:	October-November

### WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Type of aging container:	Stainless steel tanks