



PRODUCER PROFILE

Estate owned by: Toni and Ilse Bodenstein
Winemaker: Toni Bodenstein
Total acreage under vine: 43
Estate founded: 1715
Winery production: 1,800 Bottles
Region: Wachau
Country: Austria

Prager Achleiten Stockkultur Grüner Veltliner 2020

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 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.

Stockkultur is a 0.3-hectare plot at the top of Achleiten and was purchased by Toni Bodenstein in 2005. The name refers to the old style of training each vine to a single stake; the traditional method of vine cultivation in the Wachau before the 1950s. The vines planted in 1938 are among the oldest in the Wachau.

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 concentrated 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 Stockkultur
Vineyard size:	1
Soil composition:	Gföler Gneiss
Training method:	Bush
Elevation:	951-1,050 feet
Vines/acre:	5,800
Yield/acre:	1.4 tons
Exposure:	Southern / Southwestern
Year vineyard planted:	1938
Harvest time:	November
First vintage of this wine:	2005
Bottles produced of this wine:	1,800

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	39 days
Fermentation temperature:	64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	8 months
Length of bottle aging:	2 month
Total SO ₂ :	130 mg/L

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	1.5 g/L
Acidity:	5.3 g/L
Dry extract:	28 g/L