

Maria Hick 2021 Grüner Veltliner Smaragd "Glauberkreuz" (Wachau)

WineWise Code	AHI-GVS21
Country	Austria
Region	Wachau
Color/Style	White
Farming Practices	Sustainable
Varieties	Grüner Veltliner
ABV	13.7
Residual Sugar	2.5
Acidity	5.8
Closure	Screw-top
Case Size	12x750
Pricing	NET
Destemming	Whole Cluster
Fermentation Vessel	Oak
Aging Method	Cask
Aging Duration (months)	8
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Stiegelstal Glauberkreuz
Vineyard Aspect	West
Vine Age	40
Yields (hl/ha)	55
Picking	Hand-harvested
Annual Production	140

Notes from the producer:

From 1699 to 1930 mixed agricultural with viticulture, now they produce wine and apricots. Winery was founded in 1930 by Maria's great-grandfather Josef who was Hofmeister (manager) of abbey St. Peter's estate in Arnsdorf. The Abbey got into a financial crisis and had to sell the property and Josef lost his job. He founded his own estate in 1930.

Oldest family records date back to 1699. Maria took over in 2003 after completing viticultural school in Krems, manages estate with husband Manfred.



WineWise Notes:

Grüner Veltliner is planted to two-thirds of the Hick estate and is their principal calling card. The Glauberkreuz is the highest and coolest part of the Stiegelstal, producing wines of both richness and finesse. This top-level Smaragd offers a perfect conciliation of chiselled Wachau stoniness and honied opulence.

Maria and her husband Manfred run this pocket-sized (approximately 6 hectares) estate near Spitz, in the western part of the Wachau. Her family has links to the property that go back 300 years, when it was owned by St. Peter's Stift in Salzburg. Her great-grandfather bought it from the church in 1931 after the financial crash obliged it to cash out. She has quietly been making wines of exemplary quality at moderate prices since taking over and has achieved increasing recognition in the Austrian wine press. The vineyard practices are solidly organic : composting, eschewal of herbicides and insecticides, feromonal pest-control, and leaving alternate vineyard rows unmown. Using minimal sulphur (below 5.5 gm) is another hallmark. The wines are sleek and pure, but also show flashes of Wachau grandeur without excess. The prices are truly exceptional.

