95 points, Anne Krebiehl, MW (*Vinous*): "The 2019 Grüner Veltliner Im Weingebirge Smaragd grew in loess above gneiss and was fermented and aged in wood, where it stayed for three years before bottling and release in spring 2024. Wax, yeast and a touch of honey suggest evolution on the nose. The waxiness, perfumed with orange peel, follows through onto the surprisingly light but concentrated body. Balm-like texture accentuates the waxiness and completely buffers the undeniable, vivid acidity. This is an unusual but beautifully textured wine with a noble, pleasant bitterness on the long finish. (Bone-dry) Drink: 2028-2050. (Jul 2024)"