

GLUTEN

Wine, sparkling wine and grape must are gluten-free by nature. Despite this, wheat products are sometimes used as fining agents - but not at our winery.

Gluten is the term for a composite of proteins that is appreciated for its viscoelastic properties. It is found in the endosperm of various grain varieties such as wheat, spelt, rye, barley, and diverse products of these. Gluten intolerances, for example the chronic gastrointestinal disorder called coeliac disease, can bring forth allergic reactions. Gluten is thus an allergen that legally requires declaration on the labels of food and consumable goods.

Examples of foods that contain gluten are bread, baked goods and pasta made from certain grains as well as alcoholic beverages like beer made from wheat and barley.

Although wine, sparkling wine and grape must are gluten-free by nature, they can come into contact with gluten during the vinification or maturation process. The usual proteins that can possibly be used for the stabilisation and clarification of wines are gluten-free. Despite this, in recent years wheat proteins have been increasingly used in place of animal-derived gelatine, in particular for the production of vegan wines. In addition to this, there are also wheat-based products like pastes made with flour that can be used to help seal wooden barrels.

Minimal intervention in the vinification process is just as important to us at Domäne Wachau as environmentally conscious cultivation of our vineyards. Our approach in the vineyard and the cellar greatly reduce the general need for fining. We do not use products containing gluten in any step of winemaking. Our wooden barrels for the maturation and storage of wines come from coopers that abstain completely from products that contain gluten and are certified gluten-free.

Products that contain gluten are not used at any stage of vinification at Domäne Wachau.

