



DOMÄNE
WACHAU

GRÜNER VELTLINER LITER 2023

Our light introduction to the Wachau - fresh, aromatic, and racy. Pure drinking pleasure!

ORIGIN & TERROIR

The grapes for this wine are sourced from vineyards throughout the Wachau valley, with its special microclimate and the typical gneiss and loess soils. For this Grüner Veltliner grapes from both sides along the Danube River were carefully hand-picked. Thus, a clear and consistent Wachau wine style with a lot of fruit is obtained.

VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

A very open and approachable Grüner Veltliner - balanced with lively acidity and juiciness. The typical "Pfefferl" (peppery notes) shows up precise and clear. Medium bodied on the palate with herbaceous and fruity aromas in the finish. This is a wine for many occasions, and an absolute top wine in the segment of Austrian liter-bottlings. Best enjoyed young, preferably in the first year. Well chilled at around 8 °C it is an excellent wine, pure or as "G'spritzter" (mixed with sparkling water). This wine pairs well with the traditional Austrian cuisine, deep-fried dishes like the famous "Wiener Schnitzel" or "Backhendl", starters, salads and a wide range of vegetable dishes.

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



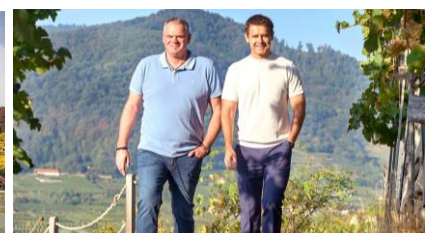
Alkohol: 12,5 % | Säure: 5,8 ‰ | Restzucker: 1,0 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER



VEGAN

NACHHALTIG
AUSTRIA