



DOMÄNE
WACHAU

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BACKSTAGE

GRÜNER VELTLINER VDN

Grüner Veltliner in a different way. Our homage to the versatility of the grape variety: Grüner Veltliner fortified with Grüner Veltliner brandy from Wachau.

ORIGIN & TERROIR

Grüner Veltliner in a different way. Our homage to the versatility of the grape variety: Grüner Veltliner fortified with Grüner Veltliner brandy from the Wachau. VDN stands for "Veltliner Doux Naturel" in the style of the southern French Vin Doux Naturel.

VINTAGE

Grüner Veltliner VDN does not have a vintage on the label but is always based on a main portion of a vintage, in this case 2023. In addition, there is a proportion of up to 30% of reserve wine, part of which increasingly comes from a solera barrel. This achieves balance and harmony and a charming play of fruit even when the wine is still young. About the 2023 vintage: A mild, dry winter was followed by a cool spring, which benefited the vines during the hot summer days. Unfortunately, there were several hailstorms in August. High temperatures in September were offset by cool October nights, resulting in balanced grapes and balanced, harmonious wines with a full-bodied texture and multi-layered aromas.

VINEYARD & CELLAR

The vineyards for the Grüner Veltliner VDN are organically farmed and harvested by hand. After a maceration period, fermentation takes place in stainless steel tanks. Fermentation is stopped by adding Wachauer Veltliner brandy with around 60% alcohol with a corresponding residual sugar content and increased final alcohol. The wine is aged for a further one to two years in wooden barrels on the fine lees, after which it is blended with reserve wine. This gives the wine a balanced structure and harmony with a fine sweetness and at the same time a powerful body and elegant spiciness.

CHARACTER & STYLE

In the nose very open and accessible, warm fruit aromas, orange zest, stewed pear, allspice, quince, dried herbs, intense and smoky tobacco notes, chocolate shavings and hints of butterscotch; punchy and tight on the palate, full-bodied and elegant, balanced sweetness with refreshing acidity and very typical for the grape variety; very long-lasting. Ideally chilled, straight from the fridge, VDN is an excellent aperitif, but also a perfect drink for the end of the menu. It is a sophisticated accompaniment for a variety of cheeses, from sheep's cream cheese to red smear, matured hard cheese and blue cheese. The wine goes well with strong game pies or with sautéed liver. You can also try it with desserts such as curd dumplings with roasted apricots or apples in a dressing gown, where it can also shine as a characterful companion. Grüner Veltliner VDN is already very approachable in its youth but has tremendous aging potential.

2022: 90 Punkte | VINOUS

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



Alcohol: 16,5 % | Acidity: 5,7 ‰ | Residual Sugar: 80 g/l



BAROQUE CELLAR PALACE



BACKSTAGE CELLAR



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

