



DOMÄNE
WACHAU

GRÜNER VELTLINER SPÄTLESE HIMMELSTIEGE 1964

Very balanced and complex with a good structure and honey sweetness.

ORIGIN & TERROIR

Himmelstiege was a small vineyard in the east of Dürnstein with extremely steep terraced vineyards characterized by dry stone walls. The typical, very poor gneiss soil and the exceptional exposure with cool winds from the north result in a particularly microclimate and lead to wines with classic Wachau fruit characteristics and minerality. Today, Himmelstiege stands for wines from terraced vineyards along the Danube, mainly from Dürnstein and Loiben.

VINTAGE 1964

After many small years, 1964 finally saw a larger harvest in terms of quantity. The harvest was so surprisingly large that capacity problems were encountered and the fountain at Spitzer Marktplatz, for example, was filled with must. Despite extensive rain around All Saints' Day, Spätlese and Auslese wines were harvested in November, which developed into very fragrant and long-lasting wines. The vintage remains a particularly fond memory.

VINEYARD & CELLAR

Grüner Veltliner from the Himmelstiege vineyard is characterized by very low yields due to the poor soils. Grüner Veltliner grapes for this Spätlese were harvested by hand at the end of October. Spontaneous fermentation and ageing in large wooden barrels ensured depth and structure. The wine was bottled several years later and matured at the winery at stable temperatures (+/- 10°C) and high humidity until the very end.

STYLE & CHARACTER

Deep golden yellow with silver reflections. Intense aromas of candied pineapple, baked apple, quince and wildflower honey; underscored with subtle flinty notes. Very balanced and complex with a good structure and a deep spiciness. On the palate, a very dense volume with a wonderfully integrated acidity and delicate residual sweetness. A great, mature Spätlese that is best enjoyed solo, but can also be perfectly combined with cheese. Of course, it also goes well with sweet desserts or excellent with Austrian roast goose and goose liver. According to Austrian wine law, a Spätlese is an Austrian Prädikat wine made from grapes harvested a little later with a minimum must weight of 21° KMW (105°Öchsle).

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Alcohol: 12,2 % | Acidity: 7,1 ‰ | Residual Sugar: 10,5 g/l



KELLERSCHLÖSSEL



HIMMELSTIEGE



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

