

GRÜNER VELTLINER STEINWERK 2023

DOMÄNE WACHAU
BACKSTAGE



DOMÄNE
WACHAU

**Spontaneously fermented, matured in marble and granite, bottled unfiltered.
Wet stone and chalky, compact and focused, with a long finish.**

ORIGIN & TERROIR

Grapes from steep terraced vineyards were carefully hand-picked for this wine. The extremely steep hills and the cool, marginal climate that is strongly influenced by cool air streams from the Waldviertel, one of Austria's coldest areas, define this wine. The grapes are mainly grown on meagre, stony soils with gneiss as the primary rock.

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 organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. After an extended maceration period, the must was fermented spontaneously with some whole berries in marble and granite vessels. After 12 months of aging on the fine lees the wine was bottled without fining and filtration.

CHARACTER & STYLE

Open and accessible on the nose, intense spice, thyme, tarragon, fennel and salted almonds; on the palate ripe juicy fruit of quince and Nashi pear, wet stones and chalkiness in the aftertaste. Served not too cold, this Grüner Veltliner is a versatile accompaniment to various dishes. It harmonizes perfectly with Austrian dishes such as a spicy beef carpaccio, with baked porcini mushrooms or with stuffed veal breast. This Grüner Veltliner also excellently supports Mediterranean cuisine such as Ossobuco, Souvlaki or Cevapcici. It also goes perfectly with a spicy Thai curry with coconut milk or fried beef with Sichuan pepper. Grüner Veltliner Steinwerk is already very accessible in youth, but also has potential for another 3 to 5 years.

2024: WINEMAKER OF THE YEAR | FALSTAFF

2022: 92 Points | FALSTAFF

2021: 93-95 Points | FALSTAFF 92 Points | PARKER

2020: 92 Points | DECANTER 91 Points | WINE ENTHUSIAST
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



Alcohol: 12,5 % | Acidity: 6,4 ‰ | Residual Sugar: 1 g/l

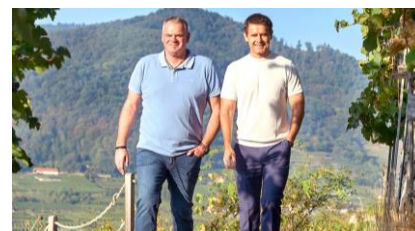
AT-BIO-402
AT-Landwirtschaft



BAROQUE CELLAR PALACE



MARMOR & GRANIT BARRELS



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

