



DOMÄNE
WACHAU

GRÜNER VELTLINER LOESS 2020

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 2020

Wines of the 2020 vintage show clear and precise character with a fresh, fruity note, although the harvest yielded only marginal quantities. What began as a dry, warm year turned into a summer that alternated between sunny and rainy periods, and in late August the Wachau suffered a severe hailstorm. It is especially vintages like 2020 that underscore how important it is to pick and carefully select grapes by hand.

VINEYARD & CELLAR

The exact selection of the grapes is done during hand-picking in the vineyards. A modern grape reception system supports the selection of appropriate origins and batches. Gentle pressing in pneumatic tank presses, sedimentation overnight, temperature-controlled fermentation and maturation in stainless steel define the vinification process. A moderate reductive treatment guarantees a fresh and fruity, yet well-structured wine.

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.

Alcohol: 12,0 % | Acidity: 6,8 ‰ | Residual Sugar: 1,0 g/l | 1 litre



BAROQUE CELLAR PALACE



WACHAU TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

