



DOMÄNE
WACHAU

GRÜNER VELTLINER STEINWERK SPITZER GRABEN 2020

Spontaneously fermented, matured in marble and granite, bottled unfiltered. It shows wet stone and chalky character, compact and focused.

ORIGIN & TERROIR

Grapes from steep terraced vineyards from the „Spitzer Graben“ (a narrow valley leading up to the north), including famous single-vineyard sites such as Bruck, Trenning, Kalkofen and Brandstatt 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. Migmatitic gneiss and some paragneiss, typical primary rock formations with thin layers of topsoil, dominate this most western part of the Wachau valley.

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

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 in marble and granite vessels and 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, pink pepper, thyme and fennel; on the palate ripe vineyard peach, quince, 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.

Alcohol: 12,5 % | Acidity: 6,5 ‰ | Residual Sugar: 1.0 g/l



BAROQUE CELLAR PALACE



MARMOR & GRANIT BARRELS



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER



VEGAN

NACHHALTIG AUSTRIA