



DOMÄNE
WACHAU



GRÜNER VELTLINER

crafted by HEINZ & FRIENDS

2019



Origin & Terroir

Grapes for Grüner Veltliner crafted by HEINZ & FRIENDS are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards from the southern side surrounding the villages of Rossatz, Rührsdorf and Arnsdorf.

Grape Variety

Grüner Veltliner is Austria's most important grape variety with a share of approximately 1/3 in the total production. In Wachau in general and at Domäne Wachau in particular, this percentage is even higher at more than 70%. A multiplicity of styles can be produced from the Grüner Veltliner grape.

Classification

Grüner Veltliner crafted by HEINZ & FRIENDS is classified as "Quality Wine" from the Wachau (Controlled Origin) according to the Austrian Wine Law.

Vinification

The vines are cultivated in the classical Lenz Moser-trellis system with an average yield of 7.500 kg/ha. The grapes for this wine were harvested at the beginning of October by hand. Our modern grape reception system enables us to select only 100% healthy grape material. Gentle pressing, sedimentation overnight, temperature controlled fermentation in stainless steel define the vinification process. A moderate reductive treatment guarantees a fresh and fruity, yet well-structured wine.

Tasting Notes

Brilliant straw yellow with delicate greenish highlights. Inviting on the nose with aromas of fresh apple, white pepper and wild herbs. Medium-bodied with a refreshing acidity, very well balanced with plenty of fruit and spices in the finish. A very typical Grüner Veltliner - subtle and racy.

Enjoyment

Serve well chilled at about 8°C – directly from the fridge. Enjoy young or age for 2-3 years. Perfectly accompanies the traditional „Wiener Schnitzel“, poultry and a wide range of fish dishes.

Alc: 12% | **Acidity:** 6,4% | **Residual Sugar:** 1,2 g/l

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