



DOMÄNE
WACHAU

CHARDONNAY RESERVE 2018

An exception in our assortment, but definitely still pure Wachau. Tightly meshed, compact, substantial and powerful - fermented in small oak barrels.

ORIGIN & TERROIR

The Chardonnay grapes are sourced from vineyards from the commune of Weissenkirchen. The vines grow on stone-walled terraces which are dominated by the cool marginal climate, meagre primary rock soils, partly pure gneiss and chalk layered soils.

VINTAGE 2018

2018 is a classic, quite firm vintage, which stylistically suggests a cooler year. The summer was long and often very warm, but overall we stayed below the temperature peaks. Wines of the 2018 vintage are balanced, firm and elegant and have a profound and juicy texture combined with a crystal-clear and multi-layered aroma.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks. After a maceration period of six hours, fermentation took place spontaneously in a used 300L wooden barrel (French oak). The wine was then stored on the lees in small wooden barrels for 18 months.

CHARACTER & STYLE

Spicy and fruit driven on the nose, aromas of ripe peach, pure blossom honey, figs, hints of almond and brioche. Dry palate, salty, well-balanced, medium-bodied and a refreshing acidity. Hints of ripe yellow apple and subtle exotic notes. Salty minerality and wet flintstone. Well-balanced and creamy - the perfect food accompaniment. This Chardonnay provides depth, elegance and complexity. Serve well chilled at 10°C. This powerful Chardonnay is a pleasure to drink now, but also promises to age well for 3-4 years. This wine is the perfect accompaniment to seafood, poultry and pasta but also nice to enjoy on its own. This wine is the perfect accompaniment to fresh grilled Cheesburgers or to roast chicken, duck, goose, and other poultry dishes. It also accompanies Mediterranean dishes such as a hearty paella or creamy, spicy spaghetti carbonara. The wine also goes well with classic Austrian cuisine, as for example with a Zwiebelrostbraten (roast beef with onions) or bacon lentils with napkin dumplings. This Chardonnay Reserve also supports many Asian dishes such as "spicy prawns" or Thai satay gai (chicken skewers with peanut sauce).

Alcohol: 13 % | Acidity: 7,9 ‰ | Residual Sugar: 3,4 g/l

93 Points | FALSTAFF

4 Glasses | GENUSS.MAGAZIN



BAROQUE CELLAR PALACE



BACKSTAGE CELLAR



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER



VEGAN

NACHHALIG AUSTRIA