



DOMÄNE
WACHAU

ROSÉ 1805 RESERVE 2020

Our pink flagship: Pinot Noir and a little Blauer Zweigelt, spontaneously fermented and matured in small oak barrels.

ORIGIN & TERROIR

Rosé 1805 is a blend of mainly Pinot Noir and a small amount of Zweigelt. The grapes were carefully handpicked from vineyards throughout the Wachau. The major part comes from Weissenkirchen and Rossatz-Arnsdorf. The primary rock that is partially interspersed with loess in these areas of the Wachau yield a particularly fruity and elegant rosé style.

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 sustainable and, increasingly, organic principles, without the use of insecticides or herbicides. Fully ripe Pinot Noir and Zweigelt grapes were handpicked. The grapes were destemmed and gently pressed after a few hours of maceration. The must was fermented spontaneously in small oak barrels. After fermentation the wine matured on the fine lees in used small oak barrels to achieve further depth and character.

CHARACTER & STYLE

intense and complex fragrance with spicy and smoky notes, intense fruit reminiscent of wild red berries and black currants, lilac lifted with dried herbs undertones; well-structured and powerful, yet tight, elegant and vibrant with a refreshing acidity, abundant fruit, a complex body and a long, lingering finish. Serve well chilled. This full-bodied and sophisticated Rosé wine is already very approachable in its youth but has potential to age for at least 3-4 years. Offering plenty of spicy aromas, it is the perfect accompaniment to light or spicy Mediterranean dishes such as a Shakshuka, a Picatta Milanese, antipasti with prosciutto and finocchiona (fennel salami) or a fish platter with tzatziki. It also ideally accompanies Austrian cuisine such as Minced roast, cabbage pasta or lamb shank with Provencal herbs. Also, for Far Eastern cuisine such as Thai Kho To (braised and caramelized fish) or vegetable tempura, this top rosé shines wonderfully.

Alcohol: 13 % | Acidity: 6,5 ‰ | Residual Sugar: 1,4 g/l

91 Points | FALSTAFF

4 Glasses | WEIN.PUR

0,75l | 1,5l



BAROQUE CELLAR PALACE



OAK BARRELS



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

