



DOMÄNE
WACHAU

ROTER TRAMINER 2020

This rare grape variety displays expressive aromas of tropical fruit and roses - a true rarity in the Wachau!

ORIGIN & TERROIR

Dry stone walls, paragneiss soils and a cool climate define winegrowing in this part of the Wachau Valley. Cool air streams from the Spitzer Graben result in considerable fluctuations between day and night temperature and poor soil, yield wines with unique character and elegance. The acid remains lively here and creates a very finesse-rich Traminer 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, and grapes are handpicked. After 18 hours of skin contact, the wine fermented in used 500l oak barrels and parts in a stainless-steel tank. After the natural end of fermentation, the wine matured for several months on the fine lees giving it extra finesse and complexity.

CHARACTER & STYLE

The aromas are of honeysuckle, sunflower, apricot blossom, and Chinese pear. The palate is spicy and lively with a strong, yet elegant body. The finish is long and well-integrated with fruit sweetness and hints of elderberry blossoms and wild roses. A wine that is full in style and complex, yet with a high level of elegance. Serve well chilled. This exotic wine harmonizes perfectly with most dishes of Asian cuisine such as lamb curry, a spicy Sichuan chicken or with "spicy prawns". It goes perfectly with Austrian cuisine such as game pies, beef roulades, roasted veal liver or venison ragout. Mediterranean dishes such as Cevapcici or Penne All 'Arrabiata are excellently supported by this Roter Traminer. It is also great fun as a soloist and provides a great taste experience.

Alcohol: 12,5 % | Acidity: 6,5 ‰ | Residual Sugar 12,0 g/l



BAROQUE CELLAR PALACE



SPITZ



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

