



DOMÄNE
WACHAU

GRÜNER VELTLINER V.D.N 2020

Our homage to the versatility of the grape variety: Grüner Veltliner fortified with Grüner Veltliner brandy from Wachau.

ORIGIN & TERROIR

Grüner Veltliner in a different way. Our homage to the versatility of the grape variety: Grüner Veltliner fortified with Grüner Veltliner brandy from the Wachau. V.D.N. stands for "Veltliner Doux Naturel" in the style of the southern French Vin Doux Naturel. The grapes were hand-picked from vineyards throughout 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

The grapes for Grüner Veltliner V.D.N. were hand-picked in mid-October at "Smaragd"-quality. After maceration and fermentation in stainless steel tanks, the fermentation was stopped by the addition of Wachau Grüner Veltliner brandy with 60% at a final residual sugar level of about 90g. This gives the wine a wonderful sweetness, but still a powerful body with elegantly spicy aromas. The wine matured in wooden casks on the fine lees until May to gain additional complexity.

CHARACTER & STYLE

In the nose very open and accessible, warm fruit aromas, orange zest, stewed pear, allspice, quince, dried herbs, intense and smoky tobacco notes, chocolate shavings and hints of butterscotch; punchy and tight on the palate, full-bodied and elegant, balanced sweetness with refreshing acidity and very typical for the grape variety; very long-lasting. Ideally chilled, straight from the fridge, V.D.N. is an excellent aperitif, but also a perfect drink for the end of the menu. It is a sophisticated accompaniment for a variety of cheeses, from sheep's cream cheese to red smear, matured hard cheese and blue cheese. The wine goes well with strong game pies or with sautéed liver. You can also try it with desserts such as curd dumplings with roasted apricots or apples in a dressing gown, where it can also shine as a characterful companion. Grüner Veltliner V.D.N. is already very approachable in its youth but has tremendous aging potential.

Alcohol: 16,5 % | Acidity: 5,6 ‰ | Residual Sugar: 85 g/l



BAROQUE CELLAR PALACE



BACKSTAGE CELLAR



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

