



DOMÄNE
WACHAU

GRÜNER VELTLINER SPÄTLESE HIMMELSTIEGE 1977

A wine from the rarity archive of Domäne Wachau. A witness of time, matured in the baroque cellar vaults and impressing with its remarkable longevity.

ORIGIN & TERROIR

The grapes come from the Himmelstiege, a former small and extremely steep vineyard in Dürnstein, reinforced with traditional dry-stone walls. The extremely poor soils, the vineyard's exceptional exposure, and the unique climatic conditions of the eastern Wachau result in wines with classic Wachau fruit expression and pronounced minerality.

1977 VINTAGE

The 1977 vintage was marked by late frost damage at the end of April. However, May and June brought very sunny and warm weather, leading to rapid vine growth and a smooth flowering. Both summer and autumn remained warm with minimal rainfall, resulting in almost no botrytis pressure. Harvest extended into mid-November, allowing for the production of many Spätlese-level wines. In the end, 1977 - much like 1971 - turned out to be an outstanding vintage. The wines showed full ripeness, expressiveness, and great aging potential, with remarkably clear, varietal fruit thanks to the exceptionally healthy grapes. Yields were below average.

VINEYARDS & CELLAR

Because they grow on barren soils, Grüner Veltliner from Himmelstiege are inherently low yield. The Grüner Veltliner grapes for this Spätlese are hand harvested in late October. Spontaneous fermentation and maturation in large casks provide depth and structure. The wines are not bottled until several years later and are then further matured at the estate at stable temperatures (+/- 10°C) and high ambient humidity.

STYLE & CHARACTER & TASTING NOTES

The Grüner Veltliner Spätlese Himmelstiege 1977 shows just how fascinating a mature Veltliner can be, combining depth with remarkable finesse. The nose reveals an aromatic mosaic of lychee, passion fruit, Golden Delicious apple and dried quince, complemented by delicate blossom honey - subtle and multi-layered. On the palate, it is savory and spicy, with hints of oolong tea, chervil, fennel and roasted almond. The structure is finely etched, slender yet concentrated - a cool, flowing interplay of spice and mature fruit. Despite its age, the wine remains remarkably vibrant and dry, with a compelling sense of tension. The finish is long, saline and precise. A Veltliner that reveals more than it shows - understated greatness.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS

1977: 90 | PARKER



Alcohol: 11,7 % | Acidity: 7,1 ‰ | Residual sugar: 10,5 g/l

0,7 l



KELLERSCHLÖSSEL



HIMMELSTIEGE



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

