



DOMÄNE
WACHAU

DOMÄNE WACHAU MULLED WINE white

Our Glühwein - fruity and with tangy acidity, refined by pure grape sweetness - pure nature!

MULLED WHITE WINE

Based on Grüner Veltliner Steinfeder, our mulled wine is made according to an old traditional recipe. Completely without added sugar and only with pure grape sweetness, it is refined together with various mulled wine spices (such as cloves, cinnamon and cardamom). No artificial flavors and dyes or preservatives are added.

GRAPE VARIETY AND WINE STYLE

Grüner Veltliner is the most important grape variety in Austria with about 1/3 share of the total area. Plenty of wine styles can be obtained from this grape variety, such as light-fruity Steinfeder wines like this, which forms the base wine for our mulled wine. Steinfeder is a registered trademark of the association Vinea Nobilis Districtus e.V. The Steinfeder-Gras, a feather-light grass that grows in the steep vineyards of the Wachau, is the eponym for the sparkling wines of this Wachau category.

DESCRIPTION

This mulled wine convinces with fruity and spicy aromas of cloves, cinnamon and fine orange notes; fresh crisp acid reminiscent of the Wachau origin; the pure grape sweetness flatters the mulled wine and makes it pleasantly round.

PREPARATION

Shake well before opening. Ready to drink; simply heat and enjoy. Do not boil.



Alkohol: 9,5 %

AT-BIO-402
AT-Landwirtschaft



CELLAR CASTLE



WACHAU TERRACES



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

