



DOMÄNE
WACHAU

RIESLING AMPHORA 2020

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BACKSTAGE

Extraordinary Riesling - spontaneously fermented and matured for six months in amphora and bottled without addition of sulphur.

ORIGIN & TERROIR

Grapes for Riesling Amphora are sourced from steep terraced vineyards. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

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 hand-picked. Fermentation lasted for about five weeks and the wine continued to mature on the mash for another five months. The wine was gently separated and the remaining mash was gently pressed by hand in a small hydraulic press. It was bottled unfiltered and without Sulphur.

CHARACTER & STYLE

Intense and open on the nose: subtle notes of beeswax, honeydew melon, biscuit and rich tropical fruit flavours integrate well with tertiary aromas of cloves and cedar. On the palate this wine is very deep and complex. Fine tannins and crisp acidity are accompanied by notes of caramel, subtle hints of marzipan, tropical fruits and dark chocolate. This wine is dense, compact, complex and extremely long on the finish. Serve chilled but not too cold, at around 14°C. Riesling Amphora offers a very unique and exceptional tasting experience. It goes well with various fish dishes such as a grilled monkfish with sauteed vegetables, calamari fritti or spaghetti alle Vongole. He also accompanies hearty Austrian dishes such as rissoles with mashed potatoes, beef carpaccio or baked asparagus with sauce hollandaise. The wine also goes well with a spicy Indian fish curry or a spicy mango-papaya salad. Riesling Amphora is very accessible even when young, but can also be aged for 3 to 5 years and longer.

- 2020: 91 Points | FALSTAFF
Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS
- 2019: 17,5 Points | Jancis Robinson
- 2018: 95 Points | PARKER



Alcohol: 12,5 % | Acidity: 6,5 % | Residual Sugar: 1,9



BAROQUE CELLAR PALACE



AMPHORAE



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER



NACHHALIG
AUSTRIA