



DOMÄNE
WACHAU

ROTER TRAMINER RESERVE 2024

DOMÄNE WACHAU
BACKSTAGE

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 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vigneron and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

VINEYARD & CELLAR

Work in the vineyard takes place based on 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.

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

2023: 93 | FALSTAFF

2021: 92-94 | FALSTAFF 92 | PARKER



Alcohol: 13,0 % | Acidity: 6,0 ‰ | Residual Sugar: 2,2 g/l

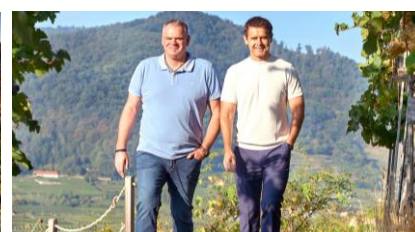
AT-BIO-402
AT-Landwirtschaft



BAROQUE CELLAR PALACE



SPITZ



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

