

SINGLE CASK VINTAGE 1985 GRÜNER VELTLINER Brandy XA22



Extra old Grüner Veltliner brandy from the wine region Wachau, aged for four decades in small oak barrels.

ORIGIN

The distillation of wine has a long tradition at Domäne Wachau. Provost Hieronymus Übelbacher, builder of the baroque Cellar Palace, wrote about the Wachau "Prandewein" (brandy) already over 300 years ago. The current distillery was constructed in the 1960s. Great experience and knowledge in the art of distillation has been collected over the years and is still conscientiously practiced today. Domäne Wachau offers an impressive collection of decades-old brandies that have matured for many years in barrels and now slumber in the Baroque Cellar Palace at the foot of the Kellerberg vineyard.

DISTILLATION

The brandy is distilled twice in copper pot stills without the addition of sugar, aroma, or foreign alcohol. During the distillation process, the first highly potent "head" that begins to flow is discarded, as is the concluding "tail" of the distillation that contains impurities. It is only the heart of the first distillation, also called "low wines" that are distilled a second time. The highly aromatic and concentrated "heart" of the second distillation is the fine brandy that is matured in small oak barrels for four decades.

STORAGE & AGING

During the years of storage in small oak barrels, the XA22 matures into a mildly spicy, finesse-rich brandy. During this time, it naturally changes colour to a brownish-amber distillate. In a limited quantity of only 400 bottles, the best barrique from the 1986 vintage was bottled directly from the barrel without further blending.

CHARACTER

Bright, deep amber with golden highlights. The aroma has a delicate, mature character with notes of candied nuts, light vanilla, and delicate toffee. Subtle hints of dried apricots, toasted wood, and a touch of nutmeg add depth and complexity. Soft and full-bodied on the palate, with cool aromas of coffee, pickled raisins, and delicate dark chocolate. Fine wood notes, warm caramel accents, and a gentle, nutty richness merge into a complex but clearly structured profile. Wonderful aromatic density with an elegant, characterful finish. Best enjoyed neat, served slightly below room temperature at around 18-20°C. Fine grape notes develop with air. Perfectly matured, round, and wonderfully balanced. Excellent with mature cheeses such as Roquefort or Comté, foie gras on brioche, but also as a sophisticated addition to iced coffee or desserts with vanilla and nuts.



Alcohol: 40%

500 ml

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KELLERSCHLÖSSEL



OAK-BARREL



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

