



DOMÄNE
WACHAU

GRÜNER VELTLINER SPÄTLESE HIMMELSTIEGE 1977

A HISTORIC DOCUMENT FROM A GREAT VINTAGE AND STILL DRINKABLE!

ORIGIN & TERROIR

Himmelstiege was a small vineyard east of Dürnstein, marked by highly steep dry stone wall terraces. The soil, typically scraggy and full of gneiss, and its unusual exposition, open to cool winds from the north, produced a notable microclimate that encouraged wines with classic Wachau fruit and minerality. Himmelstiege is today better known for wines coming from terraced vineyards along the Danube, primarily in Dürnstein and Loiben.

1977 VINTAGE

1977 was shaped by late-season frost damage in April, although May and June then proved quite sunny and warm. Rapid vegetative growth and strong flowering followed. Summer and autumn were both dry and warm, allowing for little botrytis. Harvest ran through mid-November, including grapes for a variety of Spätlese wines. 1977 was ultimately an outstanding vintage, nearly matching the heights of 1971. It produced ripe, expressive, and cellarable wines with – thanks to the perfectly healthy grapes – a notably clear, varietally typical fruit. The only blemish was harvest volumes, which lagged 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

Rich gold with brilliant hues. Deep and complex aromas, with notes of candied pineapple, baked apple, and wildflower honey; underscored with subtle flinty notes. Dried herbs, thyme, and oregano, delicate and discreet. Medium-bodied on the palate, juicy and marked with a racy acidity on the finish. The wine is a historical document, yet one that still drinks magnificently. Spätlese is a designation for non-chaptalized wines from Austria. The term at that time stood for dense and deep wines of lively refinement. Ideally enjoyed chilled to around 12°C. A grand solo wine that enhances the most special moments. And one that naturally pairs beautifully with roast goose, game pies, aged cheese, and sweet desserts.

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

90 points | PARKER



KELLERSCHLÖSSEL



HIMMELSTIEGE



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

