



DOMÄNE
WACHAU

RIESLING KABINETT SPITZER GRABEN 1981

Kabinetts at that time represented elegant, medium-bodied wines, both refined and refreshing. A solo wine to celebrate the most special of moments.

ORIGIN & TERROIR

Grapes for this wine were carefully hand picked off steep terraced vineyards from the "Spitzer Graben" (a narrow valley leading up to the north), including famous single-vineyard sites such as Bruck, Setzberg, Trenning, Kalkofen and Brandstatt. Its character is shaped by the extreme steepness of the hills and the cool, marginal climate – strongly influenced by cool air streams from the Waldviertel, one of Austria's coldest areas. Migmatitic gneiss and some paragneiss, typical primary rock formations with thin layers of topsoil, dominate this most western part of the Wachau valley.

1981 VINTAGE

A beautiful spring encouraged early budding in 1981, but April 19 – Easter Sunday – a late frost struck four-fifths of the Wachau's harvest. The young shoots had already grown to between 2 to 4 cm in length, meaning large parts of the crop were destroyed. For the remaining vines, summer and early autumn proved sunny and warm, allowing maturation to progress quickly. Rain and humid weather in the second half of September set the stage for Botrytis in October with quite mature fruit. By the time values were measured, the grapes were already at elite levels. The harvest itself was quite short, delivering high grape qualities and must levels. The acid values were in the higher range. The yield, however, was very small.

VINEYARD & CELLAR

Sparse soils and steep stone terrace vineyards required laborious cultivation only possible by hand, and kept yields to a minimum. The grapes for this Riesling were handpicked. Spontaneous fermentation took place in large oak. Thereafter the wine spent an extended period on the gross lees and was bottled roughly 2-3 years after harvest. Cold fermentation and maturation in large casks provided depth and structure.

STYLE & CHARACTER

Kabinett is a designation for dry, non-chaptalized wines from Austria. At that time, Kabinetts represented elegant, medium-bodied wines, both refined and refreshing. A radiant wine in deep shades of yellow gold, with shimmering reflexes. Distinctive aromas with pure and defined nutty notes. Full-bodied and fruity on the palate with hints of caramel. Very long finish, concentrated, with a notable and appealing acidity. Ideally enjoyed chilled to around 12°C. A grand solo wine to enhance the most special of moments. Classically served with sweet desserts, it also pairs equally well with roasted Austrian goose, pâté, or spicy Indian fish curry.



Alcohol: 11.4 % | Acidity: 8.3 ‰ | Residual Sugar: 9.9 g/l



KELLERSCHLÖSSEL



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

