



DOMÄNE  
WACHAU

# SINGLE CASK DOUBLE OAKED GRÜNER VELTLINER WEINBRAND XA22



Extra old Grüner Veltliner brandy from the Wachau, which matured in small oak barrels and was then further aged for several years in new French 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 22 years.

## STORAGE

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. The Veltliner-brandy is then finished by an additional maturation for a few years in new French oak barrels.

## CHARACTER

Some hints of bourbon vanilla, notes of cinnamon, plum and steamed pear, as well as citrus peels. Complex range of aromas from nougat, almond, and Christmas spice to vanilla and brittle as well as a stony element reminiscent of oyster shells. On the palate: chocolate, salty notes and hints of raisins and prunes balance out the barrel sweetness and intense fruit spice. Elegant creaminess, deep and extremely long on the finish with a lot of spicy oak on the palate. Enjoy the XA22 Single Cask Oloroso on its own, letting a dram literally melt across your tongue. Serve either at room temperature or on the rocks. Pairs well with strong cheeses, sweet regional desserts such as Sachertorte and Apfelstrudel, Crema catalana (a traditional Spanish dessert), or pasta with black olives.



Alcohol: 40%

500 ml

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KELLERSCHLÖSSEL



OAK-BARREL



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

