



DOMÄNE
WACHAU

SINGLE CASK OLOROSO GRÜNER VELTLINER WEINBRAND XA22



Extra old Grüner Veltliner brandy from the Wachau, which matured in small oak barrels and was then refined for another five years in an Oloroso sherry barrel.

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. Thereafter comes the finishing, an additional five years of maturation in a 600-liter Oloroso Sherry barrel.

CHARACTER

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. 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 olives.



Alcohol: 40 %

500 ml

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KELLERSCHLÖSSEL



OLOROSO-BARREL



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

