

GRÜNER VELTLINER STEINWERK 2022

DOMÄNE WACHAU
BACKSTAGE



DOMÄNE
WACHAU

**Spontaneously fermented, matured in marble and granite, bottled unfiltered.
Wet stone and chalky, compact and focused, with a long finish.**

ORIGIN & TERROIR

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

VINTAGE 2022

A mild and dry winter was followed by a wet April. The moisture captured by the soil during that time helped carry the vines through the hot summer days. Unfortunately, the weather turned poorly in September. We found ourselves frequently fighting the rains, especially at the beginning of harvest. To our delight, the sun returned as the calendar switched to October, and the grapes enjoyed a slow, ideal ripening. The result: elegant and focused wines of energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

VINEYARD & CELLAR

Work in the vineyard takes place based on organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. After an extended maceration period, the must was fermented spontaneously with some whole berries in marble and granite vessels. After 12 months of aging on the fine lees the wine was bottled without fining and filtration.

CHARACTER & STYLE

Open and accessible on the nose, intense spice, pink pepper, thyme and fennel; on the palate ripe vineyard peach, quince, wet stones and chalkiness in the aftertaste. Served not too cold, this Grüner Veltliner is a versatile accompaniment to various dishes. It harmonizes perfectly with Austrian dishes such as a spicy beef carpaccio, with baked porcini mushrooms or with stuffed veal breast. This Grüner Veltliner also excellently supports Mediterranean cuisine such as Ossobuco, Souvlaki or Cevapcici. It also goes perfectly with a spicy Thai curry with coconut milk or fried beef with Sichuan pepper. Grüner Veltliner Steinwerk is already very accessible in youth, but also has potential for another 3 to 5 years.

2022: 92 Points | FALSTAFF 94 Points | VINOUS
2021: 93-95 Points | FALSTAFF 92 Points | PARKER
2020: 92 Points | DECANTER 91 Points | WINE ENTHUSIAST
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



Alcohol: % | Acidity: 6,0 ‰ | Residual Sugar: 2,4 g/l



BAROQUE CELLAR PALACE



MARMOR & GRANIT BARRELS



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

