



DOMÄNE  
WACHAU

# GRÜNER VELTLINER VDN

DOMÄNE WACHAU  
BACKSTAGE

**Our homage to the versatility of the grape variety: Grüner Veltliner fortified with Grüner Veltliner brandy from Wachau.**

## ORIGIN & TERROIR

Grüner Veltliner in a different way. Our homage to the versatility of the grape variety: Grüner Veltliner fortified with Grüner Veltliner brandy from the Wachau. VDN stands for "Veltliner Doux Naturel" in the style of the southern French Vin Doux Naturel. The grapes were hand-picked from vineyards throughout 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

The grapes for Grüner Veltliner VDN were hand-picked in mid-October at "Smaragd"-quality. After maceration and fermentation in stainless steel tanks, the fermentation was stopped by the addition of Wachau Grüner Veltliner brandy with 60% at a final residual sugar level of about 90g. This gives the wine a wonderful sweetness, but still a powerful body with elegantly spicy aromas. The wine matured in wooden casks on the fine lees until May to gain additional complexity.

## CHARACTER & STYLE

In the nose very open and accessible, warm fruit aromas, orange zest, stewed pear, allspice, quince, dried herbs, intense and smoky tobacco notes, chocolate shavings and hints of butterscotch; punchy and tight on the palate, full-bodied and elegant, balanced sweetness with refreshing acidity and very typical for the grape variety; very long-lasting. Ideally chilled, straight from the fridge, VDN is an excellent aperitif, but also a perfect drink for the end of the menu. It is a sophisticated accompaniment for a variety of cheeses, from sheep's cream cheese to red smear, matured hard cheese and blue cheese. The wine goes well with strong game pies or with sautéed liver. You can also try it with desserts such as curd dumplings with roasted apricots or apples in a dressing gown, where it can also shine as a characterful companion. Grüner Veltliner VDN is already very approachable in its youth but has tremendous aging potential.

2022: 90 Points | VINOUS

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



Alcohol: 16,5 % | Acidity: 5,3 ‰ | Residual Sugar: 87 g/l



BAROQUE CELLAR PALACE



BACKSTAGE CELLAR



ROMAN HORVATH MW &  
HEINZ FRISCHENGROBER

