



DOMÄNE  
WACHAU

# ROTER TRAMINER RESERVE 2023

DOMÄNE WACHAU  
BACKSTAGE

**This rare grape variety displays expressive aromas of tropical fruit and roses - a true rarity in the Wachau!**

## ORIGIN & TERROIR

Dry stone walls, paragneiss soils and a cool climate define winegrowing in this part of the Wachau Valley. Cool air streams from the Spitzer Graben result in considerable fluctuations between day and night temperature and poor soil, yield wines with unique character and elegance. The acid remains lively here and creates a very finesse-rich Traminer style.

## VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

## VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are handpicked. After 18 hours of skin contact, the wine fermented in used 500l oak barrels and parts in a stainless-steel tank. After the natural end of fermentation, the wine matured for several months on the fine lees giving it extra finesse and complexity.

## CHARACTER & STYLE

The aromas are of honeysuckle, sunflower, apricot blossom, and Chinese pear. The palate is spicy and lively with a strong, yet elegant body. The finish is long and well-integrated with fruit sweetness and hints of elderberry blossoms and wild roses. A wine that is full in style and complex, yet with a high level of elegance. Serve well chilled. This exotic wine harmonizes perfectly with most dishes of Asian cuisine such as lamb curry, a spicy Sichuan chicken or with "spicy prawns". It goes perfectly with Austrian cuisine such as game pies, beef roulades, roasted veal liver or venison ragout. Mediterranean dishes such as Cevapcici or Penne All 'Arrabiata are excellently supported by this Roter Traminer. It is also great fun as a soloist and provides a great taste experience.

2023: tba

2021: 92-94 Points | FALSTAFF 92 Points | PARKER

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

2019: 94 Points | A LA CARTE 94 Points | PARKER



Alcohol: 13,0 % | Acidity: 6,0 ‰ | Residual Sugar: 11,5 g/l



BAROQUE CELLAR PALACE



SPITZ



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

