



DOMÄNE
WACHAU

GRÜNER VELTLINER AUSLESE ^{RIED} KELLERBERG 1979

A HISTORICAL WINE FROM AN OUTSTANDING VINTAGE AND STILL WONDERFUL TO DRINK!

ORIGIN & TERROIR

Ried Kellerberg is Dürnstein's steep landmark mountain, rising behind the Kellerschlüssel (Domäne Wachau's baroque cellar castle). The vines root deeply into the light-coloured "Gföhler Gneiss", which consists mainly of feldspar and quartz and, in some areas, also covered by sandy loess soil. The strong Pannonian climate influence on the Kellerberg yields full-bodied and complex, yet impressively mineral-driven wines.

VINTAGE 1979

At the beginning of the year 1979, there was an unexpected change in weather which brought a heavy frost - but the Wachau valley was safe from the frost damage. A wet spring was followed by late budding. July was rather cool and was followed by hot weeks in August and September and a glorious October. At the beginning of October harvest was already half-way through with good sugar levels and high physiological ripeness. 1979 is a great vintage with full-bodied, full-flavoured, deep and age-worthy wines.

VINEYARD & CELLAR

The cultivation by hand of the steep stone terrace vineyards of Kellerberg and the meagre soil are reducing the yield. The Grüner Veltliner grapes for this Auslese were harvested by hand with strict selection during the final days of harvest. Spontaneous fermentation and maturation in large casks provide depth and structure. The wines were not bottled until several years later and were then further matured at the estate at stable temperatures (+/- 10°C) and high ambient humidity.

STYLE & CHARACTER

Bright golden yellow with shimmering reflexes. The nose is pronounced with fruit notes of pineapple, mango and dried figs. The body is juicy and concentrated. The delicate density and the subtle exotic notes are well balanced. On the palate a very dense volume with a wonderfully integrated acidity and delicate residual sweetness. A great, matured Auslese that is best enjoyed solo, but can also be perfectly combined with cheese. Of course, it also goes well with sweet desserts or excellent with Austrian roast goose and goose liver. Best enjoyed chilled at approximately 12°C.

2024: WINEMAKER OF THE YEAR | FALSTAFF

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



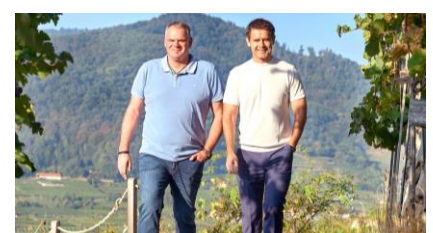
Alcohol: 11,0 % | Acidity: 5,4 ‰ | Residual Sugar: 26,7 g/l



BAROQUE CELLAR PALACE



RIED KELLERBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

