

# SINGLE CASK AMONTILLADO GRÜNER VELTLINER WEINBRAND XA22



**Extra old Grüner Veltliner brandy from the wine region Wachau, aged in small oak barrels and then matured for three years in Amontillado Sherry-barrels.**

## 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. The Veltliner brandy is then finished by maturing for three years in a 600-liter Amontillado sherry cask.

## CHARACTER

A multi-layered bouquet of dried fruits such as figs and raisins, accompanied by hints of roasted almonds, fine herbs, and a touch of oxidative sherry notes. Subtle nuances of salted caramel, orange zest and lightly earthy, mineral tones reminiscent of oyster shells. On the palate, the brandy is powerful yet elegant: a salty spice, delicate woody accents from the seasoned sherry cask, a fine oxidative sweetness, and intense flavors of dried stone fruit. The texture is both silky and taut, with a long, slightly nutty finish. Outstanding with aged hard cheeses, tapas with olives and almonds, hearty pasta dishes, or desserts such as Crème Brûlée or chocolate tart.



Alcohol: 40%

500 ml

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AMONTILLADO-BARREL



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