



DOMÄNE
WACHAU

GRÜNER VELTLINER STEINWERK 2024

DOMÄNE WACHAU
BACKSTAGE

**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 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. The grapes are mainly grown on meagre, stony soils with gneiss as the primary rock.

VINTAGE 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vigneron and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

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, thyme, tarragon, fennel and salted almonds; on the palate ripe juicy fruit of quince and Nashi pear, 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.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS

2022: 92 | FALSTAFF

2021: 93-95 | FALSTAFF 92 | PARKER

2020: 92 | DECANTER 91 | WINE ENTHUSIAST



Alcohol: 12,5 % | Acidity: 6,2 ‰ | Residual Sugar: 1,0 g/l

AT-BIO-402
AT-Landwirtschaft



BAROQUE CELLAR PALACE



MARMOR & GRANIT BARRELS



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER



VEGAN

NACHHALTIG
AUSTRIA