GRÜNER VELTLINER VSN

DOMÄNE WACHAU

Grüner Veltliner in a different way. Our hommage 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. VSN stands for "Veltliner Sweet Naturel" in the style of the southern French Vin Doux Naturel.

VINTAGE NV

Grüner Veltliner VSN does not have a vintage on the label. In addition to up to 30% reserve wine, part of the blend increasingly comes from a solera barrel. This achieves balance and harmony and a charming play of fruit even when the wine is still young. About the 2024 vintage: 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 vignerons and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit.

VINEYARD & CELLAR

The vineyards for the Grüner Veltliner VSN are organically farmed and harvested by hand. After a maceration period, fermentation takes place in stainless steel tanks. Fermentation is stopped by adding Wachauer Veltliner brandy with around 60% alcohol with a corresponding residual sugar content and increased final alcohol. The wine is aged for a further one to two years in wooden barrels on the fine lees, after which it is blended with reserve wine. This gives the wine a balanced structure and harmony with a fine sweetness and at the same time a powerful body and elegant spiciness.

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, VSN 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 VSN is already very approachable in its youth but
has tremendous aging potential.

5/5 | GAULT MILLAU TOP 50 | FORBES WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD´S BEST VINEYARDS

2022: 90 PUNKTE | VINOUS



Alcohol: 16 % | Acidity: 5,6 ‰ | Res. Sugar: 85,0 g/l


BAROQUE CELLAR PALACE


BACKSTAGE CELLAR


ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

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