



DOMÄNE  
WACHAU

# RIESLING AMPHORA 2022

**Extraordinary Riesling - spontaneously fermented and matured for six months in amphora, bottled unfiltered and without addition of sulphur.**

## ORIGIN & TERROIR

Grapes for Riesling Amphora are sourced from steep terraced vineyards. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

## VINTAGE 2022

A mild and dry winter was followed by a wet April. The moisture captured by the soil during that time helped carry the vines through the hot summer days. Unfortunately, the weather turned poorly in September. We found ourselves frequently fighting the rains, especially at the beginning of harvest. To our delight, the sun returned as the calendar switched to October, and the grapes enjoyed a slow, ideal ripening. The result: elegant and focused wines of energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

## 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 hand-picked. Fermentation lasted for about five weeks and the wine continued to mature on the mash for another five months. The wine was gently separated and the remaining mash was gently pressed by hand in a small hydraulic press.

## CHARACTER & STYLE

Intense and open on the nose: subtle notes of beeswax, honeydew melon, biscuit and rich tropical fruit flavours integrate well with tertiary aromas of cloves and cedar. On the palate this wine is very deep and complex. Fine tannins and crisp acidity are accompanied by notes of caramel, subtle hints of marzipan, tropical fruits and dark chocolate. This wine is dense, compact, complex and extremely long on the finish. Serve chilled but not too cold, at around 14°C. Riesling Amphora offers a very unique and exceptional tasting experience. It goes well with various fish dishes such as a grilled monkfish with sautéed vegetables, calamari frittoria or spaghetti alle Vongole. He also accompanies hearty Austrian dishes such as rissoles with mashed potatoes, beef carpaccio or baked asparagus with sauce hollandaise. The wine also goes well with a spicy Indian fish curry or a spicy mango-papaya salad. Riesling Amphora is very accessible even when young, but can also be aged for 3 to 5 years and longer.

- 2025: TOP 50 | FORBES 5/5 | GAULT MILLAU
- 2024: WINEMAKER OF THE YEAR | FALSTAFF  
TOP 50 | WORLD'S BEST VINEYARDS
- 2022: TBA
- 2021: 92 | VINOUS
- 2020: 93-95 PUNKTE (3\*) | VINARIA 91 PUNKTE | FALSTAFF



Alcohol: 12,0 % | Acidity: 6,1 ‰ | Res. Sugar: 1,90g/l



BAROQUE CELLAR PALACE



AMPHORAS



ROMAN HORVATH MV & HEINZ  
FRISCHENGRUBER

