# CHARDONNAY RESERVE 2022

DOMÄNE WACHAU

**An exception in our assortment, but definitely still pure Wachau. Tightly meshed, compact, substantial and powerful – fermented in small oak barrels.**




### ORIGIN & TERROIR
The Chardonnay grapes are sourced from vineyards from the commune of Weissenkirchen. The vines grow on stone-walled terraces which are dominated by the cool marginal climate, meagre primary rock soils, partly pure gneiss and chalk layered soils.

### 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. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks. After a maceration period of six hours, fermentation took place spontaneously in a used 300L wooden barrel (French oak). The wine was then stored on the lees in small wooden barrels for 18 months.

### CHARACTER & STYLE
Spicy and fruit driven on the nose, aromas of ripe peach, pure blossom honey, figs, hints of almond and brioche. Dry palate, salty, well-balanced, medium-bodied and a refreshing acidity. Hints of ripe yellow apple and subtle exotic notes. Salty minerality and wet flintstone. Well-balanced and creamy – the perfect food accompaniment. This Chardonnay provides depth, elegance and complexity. Serve well chilled at 10°C. This powerful Chardonnay is a pleasure to drink now, but also promises to age well for 3-4 years. This wine is the perfect accompaniment to seafood, poultry and pasta but also nice to enjoy on its own. This wine is the perfect accompaniment to fresh grilled Cheeseburgers or to roast chicken, duck, goose, and other poultry dishes. It also accompanies Mediterranean dishes such as a hearty paella or creamy, spicy spaghetti carbonara. The wine also goes well with classic Austrian cuisine, as for example with a "Zwiebelrostbraten" (roast beef with onions) or bacon lentils with napkin dumplings. This Chardonnay Reserve also supports many Asian dishes such as "spicy prawns" or Thai satay gai (chicken skewers with peanut sauce).

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

2022: 91 | FALSTAFF 91 | VINOUS
2021: 92 | VINOUS
2020: 91 | FALSTAFF 92+ | PARKER

Alcohol: 13,0 % | Acidity: 7,0 ‰ | Residual Sugar: 1,3 g/l


BAROQUE CELLAR PALACE


BACKSTAGE CELLAR


ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED  VEGAN  SUSTAINABLE AUSTRIA

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