GRÜNER VELTLINER STEINWERK 2024

DOMÄNE WACHAU

Spontaneously fermented, matured in marble and granite, bottled unfiltered. Wet stone and chalky, compact and focused, with a long finish.



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

AT-BIO-402
AT-Landwirtschaft

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 vignerons 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

The vineyards are organically farmed and permanently cover-cropped. To increase soil vitality, we use biodynamic compost. The grapes are hand-picked and carefully selected. 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.

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

2023: 93-95 (3*) | VINARIA
2022: 92 | FALSTAFF
2021: 93-95 | FALSTAFF 92 | PARKER


BAROQUE CELLAR PALACE


MARMOR & GRANIT BARRELS


ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

Domäne Wachau | Austria | 3601 Dürnstein 107 | www.domaene-wachau.at