ROTER TRAMINER 2024

DOMÄNE WACHAU

This rare grape variety displays expressive aromas of tropical fruit and roses – a true rarity in the Wachau!

ORIGIN & TERROIR

Dry stone walls, paragneiss soils and a cool climate define winegrowing in this part of the Wachau Valley. Cool air streams from the Spitzer Graben result in considerable fluctuations between day and night temperature and poor soil, yield wines with unique character and elegance. The acid remains lively here and creates a very finesse-rich Traminer style.

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 at optimal ripeness. After several hours of skin contact, the Roter Traminer was fermented spontaneously in used 500-liter barrels. After fermentation the wine matured on the full lees and several months on the fine lees. The wine is bottled unfiltered and unfined with a small dose of sulfur.

CHARACTER & STYLE

The aromas are of honeysuckle, sunflower, apricot blossom, and Chinese pear. The palate is spicy and lively with a strong, yet elegant body. The finish is long and well-integrated with fruit sweetness and hints of elderberry blossoms and wild roses. A wine that is full in style and complex, yet with a high level of elegance. Serve well chilled. This exotic wine harmonizes perfectly with most dishes of Asian cuisine such as lamb curry, a spicy Sichuan chicken or with „spicy prawns". It goes perfectly with Austrian cuisine such as game pies, beef roulades, roasted veal liver or venison ragout. Mediterranean dishes such as Cevapcici or Penne All 'Arrabiata are excellently supported by this Roter Traminer. It is also great fun as a soloist and provides a great taste experience.

2025: TOP 50 | FORBES 5/5 | GAULT MILLAU
2024: WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD´S BEST VINEYARDS 95-97 (4*) | VINARIA
2023: 93 | FALSTAFF
2021: 92-94 | FALSTAFF 92 | PARKER

Alcohol: 13,0 % | Acidity: 6,0 ‰ | Res. Sugar: 2,2 g/l

AT-BIO-402
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BAROQUE CELLAR PALACE

SPITZ

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