



DOMÄNE
WACHAU

GRÜNER VELTLINER LITER 2025

Our light introduction to the Wachau - fresh, aromatic, and racy. Pure drinking pleasure!

ORIGIN & TERROIR

The grapes for this wine are sourced from vineyards throughout the Wachau valley, with its special microclimate and the typical gneiss and loess soils. For this Grüner Veltliner grapes from both sides along the Danube River were carefully hand-picked. Thus, a clear and consistent Wachau wine style with a lot of fruit is obtained.

VINTAGE 2025

The year started off mild and dry. Despite some local frost and hail damage in May, spring was quite balanced. Summer brought contrasts: hot in June, cool and wet in July, followed by perfect conditions in August. Late-summer weather and cool nights in September were perfect for final ripening. During the harvest, we benefited from the flexibility of our vigneron, as there were repeated interruptions due to occasional rainy days. Thanks to meticulous planning and selective hand-picking, the grapes were harvested at optimal ripeness. A vintage with cool freshness, fine flavours, precise structure, and outstanding potential!

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.

CHARACTER & STYLE

A very open and approachable Grüner Veltliner - balanced with lively acidity and juiciness. The typical "Pfefferl" (peppery notes) shows up precise and clear. Medium bodied on the palate with herbaceous and fruity aromas in the finish. This is a wine for many occasions, and an absolute top wine in the segment of Austrian liter-bottlings. Best enjoyed young, preferably in the first year. Well chilled at around 8 °C it is an excellent wine, pure or as "G'spritzter" (mixed with sparkling water). This wine pairs well with the traditional Austrian cuisine, deep-fried dishes like the famous "Wiener Schnitzel" or "Backendl", starters, salads and a wide range of vegetable dishes.

2025: TOP 50 | FORBES 5 TRAUBEN | GAULT MILLAU

2024: WINZER DES JAHRES | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS



Alcohol: 12, % | Acidity: 5,3 ‰ | Sugar: 1,0 g/l

AT-BIO-402
AT-Landwirtschaft



KELLERSCHLÜSSEL



WACHAUER TERRACES



ROMAN HORVATH MW & HEINZ
FRISCHENGROBER

