



DOMÄNE
WACHAU

GRÜNER VELTLINER

HANDCRAFTED
WITH & FOR

FRIENDS 2020

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

ORIGIN & TERROIR

Grapes for Grüner Veltliner handcrafted with & for FRIENDS are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards from the southern side surrounding the villages of Rossatz, Rührsdorf and Arnsdorf.

VINTAGE 2020

Wines of the 2020 vintage show clear and precise character with a fresh, fruity note, although the harvest yielded only marginal quantities. What began as a dry, warm year turned into a summer that alternated between sunny and rainy periods, and in late August the Wachau suffered a severe hailstorm. It is especially vintages like 2020 that underscore how important it is to pick and carefully select grapes by hand.

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

Inviting on the nose with aromas of fresh apple, white pepper, and wild herbs. Medium-bodied with a refreshing acidity, very well balanced with plenty of fruit and spices in the finish. A very typical Grüner Veltliner - subtle and racy. Serve well chilled at about 8°C - directly from the fridge. Enjoy young or age for 2-3 years. Perfectly accompanies the traditional „Wiener Schnitzel“, poultry and a wide range of fish dishes.

Alcohol: 12 % | Acidity: 6,4 ‰ | Residual Sugar: 1 g/l



BAROQUE CELLAR PALACE



WEISSENKRICHEN TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

