



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL TERRASSEN 2020

There is no wine more versatile at the table! Pronounced peppery flavour and racy structure offer plenty of pleasant refreshment.

ORIGIN & TERROIR

Grapes for Grüner Veltliner Federspiel Terrassen were carefully hand-picked from steeply terraced vineyards throughout the Wachau valley. It exhibits a very typical and consistent style of Grüner Veltliner from Wachau characterized by fresh fruit and a pronounced minerality.

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

Grüner Veltliner Federspiel Terrassen is a real benchmark wine from Wachau. The wine offers distinctive aromas of green apple, white pepper, hints of mango and delicate herbal notes. This Federspiel is a classic example of Grüner Veltliner with its medium-body crisp acidity, juicy fruits, and white spice on the finish. The name Federspiel is derived from falconry which was a very popular leisure time activity among the nobility in medieval times. The falcon stands for the remarkable elegance of these dry white wines. Serve well chilled. Grüner Veltliner Federspiel Terrassen ideally accompanies Austrian cuisine such as a crispy Cordon Bleu or Schnitzel with risipisi or a Tafelspitz (boiled beef) with its classic side dishes (apple horseradish & chive sauce). The wine also goes well with Mediterranean dishes, for example a Saltimbocca or a powerful Paella. Also, for many types of cheese or Far Eastern cuisine such as for example Vietnamese spring rolls (Goi Cuôn) shine with this Grüner Veltliner Federspiel Terrassen.

Alcohol: 12 % | Acidity: 6,5 ‰ | Residual Sugar: 1 g/l

94 Points | THE TASTING PANEL



0,375l | 0,75l | 1,5l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

