



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} KOLLMITZ 2020

An archetypical Grüner Veltliner! Fine fruit aromas pair with typical peppery spice. South facing slope with loess soil in Joching.

ORIGIN & TERROIR

Kollmitz is a single vineyard in the Wachau village of Joching. The first records of this prime vineyard site date back to 1151 when it was originally called "Cholmunz". Kollmitz is known for the vines planted directly on slopes that were carved directly into the deep loess soil without any supportive mounting. Grüner Veltliner thrives and prospers extremely well on this mix of loess and brown slate. The wines are particularly spicy and display a high level of elegance. Kollmitz reaches up to approximately 130 metres above the Danube.

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

The grapes from Kollmitz were harvested by hand. Our modern grape reception system enables us to select only 100% healthy grape material. After short maceration and temperature-controlled fermentation the wine matured in stainless steel tanks. Before bottling, the wine matured on the fine lees for several weeks.

CHARACTER & STYLE

Aromas have a distinctive core of ripe apple, quince and subtle spices. The rich texture is well balanced by the juicy yet lively acidity. This wine is very elegant with a long and round finish; a delicious and classic example of a Grüner Veltliner from the Wachau. 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. This wine is a fruit-driven and intriguing Grüner Veltliner - appropriate for many social occasions. Well chilled, the Grüner Veltliner Kollmitz goes perfectly with Mediterranean cuisine such as a Piccata Milanese or authentic goat and sheep cheese on leafy salads and a beef carpaccio. Kollmitz is also an excellent companion to Austrian cuisine such as stuffed peppers or Serbian pikeperch and also accompanies fine sushi & sashimi.

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

93 Points | FALSTAFF



BAROQUE CELLAR PALACE



RIED KOLLMITZ



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

