



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} KREUZBERG 2020

A prime vineyard on the south bank of the Danube River in Rossatz. Amphibolite rock and large temperature fluctuations mark the terroir of this site.

ORIGIN & TERROIR

Kreuzberg is a single vineyard on the southern bank of the Danube river in Rossatz, which faces east and west due to its semi-circular form. The climate and soil of Kreuzberg are characterized by cold air streams from the Dunkelsteiner forest. The terroir is distinguished by a diverse para gneiss complex, amphibolite rocks and cool fall winds with great differences between day and night temperatures. The wines of Kreuzberg are extremely complex and very elegant.

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 for Grüner Veltliner Federspiel Kreuzberg were carefully hand-picked. Our modern grape reception system enables us to select only 100% healthy grape material. Short maceration, gentle pressing, sedimentation overnight, and temperature-controlled fermentation in stainless steel define the vinification process. Before bottling, the wine matured on the fine lees for several weeks.

CHARACTER & STYLE

The distinctive aromas of Chinese pear and white pepper, delicate notes of dried herbs and tropical fruits set this wine apart. The body is medium, with a mouth-watering acidity, beautifully balanced by a juicy yet spicy finish. This is 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. Should be drunk well chilled and is a perfect accompaniment to traditional Austrian cuisine such as roasted kidneys or a roasted chicken and also to Mediterranean cuisine such as spaghetti alle vongole and branzino in the salt crust. A structured Federspiel also accompanies dishes from the Far Eastern cooking style such as Vietnamese Ca Kho To (braised and caramelized fish). Drink within the first three years after bottling for maximum freshness.



Alcohol: 12,5 % | Acidity: 6,3 ‰ | Residual Sugar: 1 g/l

92 Points | FALSTAFF



BAROQUE CELLAR PALACE



RIED KREUZBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER





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