



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL DÜRNSTEIN 2020

The best Federspiel grapes from Dürnstein. A superb Veltliner, classy and spicy.

ORIGIN & TERROIR

Grapes for the „Dürnstein“-wines are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

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

On the nose distinctive and concentrated with intense aromas of pear exotic notes, elegant spicy notes, white pepper and white peach; multi-layered on the palate with juicy fruit flavors and a saltiness, lively with a refreshing acidity; smoky tobacco spices 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. This wine is a fruit-driven and intriguing Grüner Veltliner - appropriate for many social occasions. Well chilled, this wine goes perfectly with Mediterranean cuisine such as a Piccata Milanese or authentic goat and sheep cheese on leafy salads and a beef carpaccio. It is also an excellent companion to Austrian cuisine such as stuffed peppers or Serbian pikeperch and also accompanies fine sushi & sashimi.

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

91 Points | FALSTAFF



BAROQUE CELLAR PALACE



DÜRNSTEIN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

