



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL HIMMELSTIEGE 2021

Clear and precise spicy expression. A powerful Grüner Veltliner that displays plenty of finesse with its racy structure.

ORIGIN & TERROIR

Himmelstiege was originally a steep terraced vineyard in Dürnstein and a popular wine for decades. Nowadays, the grapes come from terraced vineyards, partially supported by dry stone walls and vineyards along the Danube, mainly from Dürnstein and Loiben. The poor soil in the vineyards and their special exposition yield very typical Wachau wines with pronounced fruit aromas and a unique mineral character.

VINTAGE 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

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

This wine offers distinctive spicy aromas, fruit driven and appealing, some smokiness, white pepper, hints of passion fruit, Golden apple and quince; on the palate medium bodied with a lively acidity, great minerality. This Federspiel is a traditional 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. 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: 12,0 % | Acidity: 7,2 ‰ | Residual Sugar: 1,0 g/l



BAROQUE CELLAR PALACE



HIMMELSTIEGE



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER





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