



DOMÄNE  
WACHAU

# GRÜNER VELTLINER FEDERSPIEL <sup>RIED</sup> KOLLMÜTZ 2021

**Classic Veltliner with a fine flavor! The special climate and primary rock soils characterize this elegant wine from Wösendorf.**

## ORIGIN & TERROIR

Kollmütz is a single vineyard in Wösendorf. The vineyards are arranged on the mountain slopes in almost all directions and have an ideal terroir for fresh, delicately spicy Veltliner.

## 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

The nose expresses delicate lemon notes, white pepper, quince, and dried herbs. This medium bodied wine is very fruit-driven and harmonious with a fresh crisp acidity. This wine is a classic Federspiel from Grüner Veltliner! 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 at 9°C. Drink now or store to mature for 2-3 years. This wine perfectly accompanies the traditional Austrian cuisine such as "Wiener Schnitzel" as well as poultry, fish, and vegetables.

2021: 91 Points | FALSTAFF

2020: Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS



Alcohol: 12,5 % | Acidity: 7,1 ‰ | Residual Sugar: 1 g/l



BAROQUE CELLAR PALACE



WEISSENKRICHEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

