



DOMÄNE
WACHAU

GRÜNER VELTLINER STEINFEDER GNEIS & LÖSS 2021

Fresh, fragrant, and lively: a wine that impresses with great drinking pleasure.

ORIGIN & TERROIR

The grapes for Grüner Veltliner Steinfeder Terrassen were carefully hand-picked from steep terraced vineyards throughout the Wachau valley with its unique microclimate and meagre primary-rock soils. It exhibits a very typical and consistent style of Grüner Veltliner from Wachau with plenty of fruit and a pronounced 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

Precise and fresh nose, subtle hints of citrus, Golden Delicious apple, tangerine, hints of fresh pepper; very light and fresh on the palate with a refreshing acidity and rich fruit flavours; a classic Steinfeder: very fresh, light and at the same time elegant and versatile. These lively wines owe their name to Steinfeder or European Feather Grass (*Stipa pennata*), a feather-light grass that grows along the steep slopes of the valley landscape. Serve well chilled – directly from the fridge. The wine accompanies clear soups and light starters such as lettuce with goat cheese or a trout mousse. Grüner Veltliner Steinfeder also goes perfectly with subtle Mediterranean dishes such as prosciutto with melon, a Greek farmer's salad or a Pizza Margarita.

Alcohol: 11,5 % | Acidity: 7,8 ‰ | Residual Sugar: 1,0 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

