



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL CLASSIC 2021

Medium bodied, elegant and juicy. This versatile accompaniment to Austria cuisine is peppery and fruity.

ORIGIN & TERROIR

Grapes for Grüner Veltliner Federspiel Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical and consistent style of Grüner Veltliner from Wachau with plenty of fruit.

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

Pronounced and inviting, aromas of black pepper, green apple and fig on the nose; medium-bodied with a crisp acidity. Very well balanced with plenty of fruit and spice in the finish. A very typical Federspiel from Grüner Veltliner, subtle and racy. 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 chilled. Drink now or store to mature for two or three years. Perfectly accompanies light Italian cuisine such as a prosciutto with melon, perfect with classic Austrian cuisine (crispy Wiener Schnitzel with potato salad), but also with a spicy Indian tandoori chicken.

Alcohol: 12 % | Acidity: 7,6 ‰ | Residual Sugar 1 g/l

Silver | AWC



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

