



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} KREUZBERG 2024

A prime vineyard on the south bank of the Danube River in Rossatz. Amphibolite rock and large temperature fluctuations mark the terroir of this site.

ORIGIN & TERROIR

Kreuzberg is a single vineyard on the southern bank of the Danube River in Rossatz, which faces east and west due to its semi-circular form. The climate and soil of Kreuzberg are characterized by cold air streams from the Dunkelsteiner forest. The terroir is distinguished by a diverse para gneiss complex, amphibolite rocks and cool fall winds with great differences between day and night temperatures. The wines of Kreuzberg are extremely complex and very elegant.

VINTAGE 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vignerons and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

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 distinctive aromas of Chinese pear and white pepper, delicate notes of dried herbs and tropical fruits set this wine apart. The body is medium, with a mouth-watering acidity, beautifully balanced by a juicy yet spicy finish. This is a delicious and classic example of a Grüner Veltliner from the Wachau. 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 a salt crust. This well-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.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS
91 | FALSTAFF 93 | VINOUS 91 | JAMES SUCKLING

2023: 91 | A LA CARTE 92 | FALSTAFF 91 | JAMES SUCKLING

2022: 92 | FALSTAFF 91 | TASTED (A. LARSSON) 2+ | A LA CARTE
90 | JAMES SUCKLING

2021: 91 | PARKER 93 | FALSTAFF 17 | J. ROBINSON



Alcohol: 12,5 % | Acidity: 5,3 ‰ | Residual Sugar: 2,4 g/l



BAROQUE CELLAR PALACE



RIED KREUZBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

