



DOMÄNE  
WACHAU

# GRÜNER VELTLINER STEINFEDER GNEIS & LÖSS 2023

**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 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

## 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

A fresh fruity wine with the typical aromas of Grüner Veltliner of green apple, citrus, some gooseberry and pepper. Light and lively on the palate with a cheeky acidity, it is a typical stone feather with a lot of drinking flow. 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. A classic Steinfeder: very fresh, light and at the same time elegant and versatile. 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 Margherita.

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



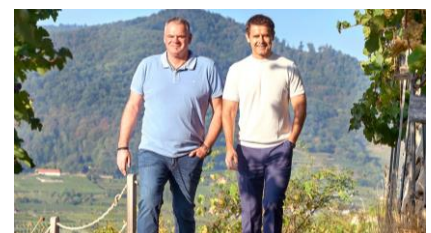
Alcohol: 11,5 % | Acidity: 6,5 ‰ | Residual Sugar: 1,8 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

