



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL HIMMELSTIEGE 2023

Clear and precise spicy expression. A powerful Grüner Veltliner that displays plenty of finesse with its racy structure.

ORIGIN & TERROIR

Himmelstiege is a legendary Wachau wine. Today, the majority of the grapes for it come from along the right bank of the Danube River. Formerly a bit underrated, these strikingly cool vineyards between the Rossatz and Arnsdorf villages, and the singular imposing Traunthal vineyard in the far west are now amongst the most interesting terrains in the Wachau. The vineyards are cultivated by hand with extreme attention to detail, while the farming is sustainable and increasingly organic. The Federspiel and Smaragd wines from the Himmelstiege range impress with their classic Wachau fruit character and cool minerality.

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

This wine offers distinctive spicy aromas, fruit driven and appealing, some smokiness, white pepper, hints of passion fruit, Golden apple and quince; on the palate medium bodied with a lively acidity, great minerality. This Federspiel is a traditional example of Grüner Veltliner with its medium-body crisp acidity, juicy fruits and white spice on the finish. 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 the salt crust. A 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.



2023: tba

2022: 90 Points | FALSTAFF Silver | AWC

2021: Silver | AWC

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

Alcohol: 12,5 % | Acidity: 6,0 ‰ | Residual Sugar: 1,0 g/l



BAROQUE CELLAR PALACE



HIMMELSTIEGE



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

