



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} PICHLPOINT 2023

Impressive body and concentrated fruit from this loess-dominated vineyard in Joching.

ORIGIN & TERROIR

The highly appraised single-vineyard „Pichlpoint“ can be found right in the heart of the Wachau in Joching. The name “Point” is derived from the ancient name for a bordered plot of land, similar to the „Clos“ in Burgundy. The soil at Pichlpoint is made up of loess on top of the mother rock. Pichlpoint yields particularly fruity and elegant wines with a characteristic depth and concentration on the palate.

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

The nose is intense with crushed apple, exotic fruit, quince and white nectarine. The palate is filled with delicate spices, with a lively acidity. The finish is long-lasting with a salty mineral finish. This wine is a great example of high-quality Grüner Veltliner. 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 well chilled. The wine goes perfectly with Austrian dishes such as meat rice or lentils with bacon and dumplings, but Pichlpoint also likes Mediterranean cuisine, for example a grilled monkfish or baked polenta on Mediterranean vegetables. A mild Indian tandoori chicken with jasmine rice also goes perfectly with the Grüner Veltliner Federspiel Pichlpoint. The structure promises a stable development for another two to three years.



2023: 93 Points | A LA CARTE

2022: 91 Points | FALSTAFF 93 Points | TASTED (A. LARSSON)

2021: 92 Points | FALSTAFF 16 Points | J. ROBINSON

2020: 91 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS

Alcohol: 12,5 % | Acidity: 6,0 ‰ | Residual Sugar: 2,0 g/l



BAROQUE CELLAR PALACE



RIED PICHLPOINT



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

