



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL WEISSENKIRCHEN 2023

Spicy aromas paired with delicate fruit result in a classic Grüner Veltliner Federspiel from the vineyards surrounding Weissenkirchen.

ORIGIN & TERROIR

The grapes for the Weissenkirchen-wines are sourced from vineyards surrounding the commune of Weissenkirchen. This commune includes, besides Weissenkirchen itself, the Wachau villages of Joching, Wösendorf and St. Michael. The wines display the uniquely elegant and mineral style that is typical for this part of the Wachau.

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 expresses delicate lemon notes, white pepper, quince, and dried herbs. This medium bodied wine is very fruit-driven and harmonious with a fresh crisp acidity. This wine is a classic Federspiel from 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 Well chilled; the Grüner Veltliner Weissenkirchen goes perfectly with Mediterranean cuisine such as a Piccata Milanese or authentic goat and sheep cheese on leafy salads and a beef carpaccio. It is also an excellent companion to Austrian cuisine such as stuffed peppers or Serbian pikeperch and also accompanies fine sushi & sashimi.

2023: 91 Points | FALSTAFF 92 Points | A LA CARTE

2022: 90 Points | FALSTAFF

2021: 90 Points | FALSTAFF

2020: 90 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



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



BAROQUE CELLAR PALACE



WEISSENKIRCHEN



ROMAN HORVATH MW &
HEINZ FRISCHENGGRUBER