



DOMÄNE  
WACHAU

# GRÜNER VELTLINER FEDERSPIEL <sup>RIED</sup> KOLLMÜTZ 2024

**Classic Veltliner with a fine flavor! The special climate and primary rock soils characterize this elegant wine from Wösendorf.**

## ORIGIN & TERROIR

Kollmütz is a single vineyard in Wösendorf, extending over an altitude range of 210 meters, reaching up to 430 meters. Apart from a plateau at the very top, it is very steep, terraced, and characterized by paragneiss soil. The vineyards are arranged on the mountain slopes in almost all directions, offering an ideal terroir for fresh, delicately spiced Veltliner.

## 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 vigneron 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 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. Serve well chilled at 9°C. Drink now or store to mature for 2-3 years. This wine perfectly accompanies the traditional Austrian cuisine such as "Wiener Schnitzel" as well as poultry, fish, and vegetables.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS

2023: 92+ | A LA CARTE

2022: 91 | FALSTAFF 93+ | A LA CARTE

2021: 91 | FALSTAFF



Alcohol: 12,5 % | Acidity: 5,3 ‰ | Residual Sugar: 1,3 g/l



BAROQUE CELLAR PALACE



RIED KOLLMÜTZ (WEISSENKRICHEN)



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER