

MERRY X-MAS GRÜNER VELTLINER FEDERSPIEL TERRASSEN 2024

Our Christmas wine from the Wachau terraces. Elegant, festive - the perfect wine and the ideal gift for the holiday season.

HERKUNFT & TERROIR

Grapes for Grüner Veltliner Federspiel Terrassen were carefully hand-picked from steeply terraced vineyards throughout the Wachau valley. It exhibits a very typical and consistent style of Grüner Veltliner from Wachau characterized by fresh fruit and a pronounced minerality.

JAHRGANG 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 vignerons 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.

WEINGARTEN & KELLER

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.

STIL & CHARAKTER

Grüner Veltliner Federspiel Terrassen is a real benchmark wine from Wachau. The wine offers distinctive aromas of green apple, white pepper, hints of mango and delicate herbal notes. This Federspiel is a classic 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. Serve well chilled. Grüner Veltliner Federspiel Terrassen ideally accompanies Austrian cuisine such as a crispy Cordon Bleu or Schnitzel with risipisi or a Tafelspitz (boiled beef) with its classic side dishes (apple horseradish & chive sauce). The wine also goes well with Mediterranean dishes, for example a Saltimbocca or a powerful Paella. Also, for many types of cheese or Far Eastern cuisine such as Vietnamese spring rolls (Goi Cuôn) shine with this Grüner Veltliner Federspiel Terrassen.

ACHAU

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

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







WACHAUER TERRASSEN IN WINTER



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER





