



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} LIEBENBERG 2024

Elegant fruit and spicy mineral notes are the convincing attributes of this classic Federspiel from the east end of the Wachau.

ORIGIN & TERROIR

The history of the vineyard Liebenberg dates back to the 14th century. Early records mention "lieb'nperig", which later became "Liebenberg". The views of this south- and southwest facing site are lined by stone-walls. Liebenberg is situated in the western part of Dürnstein and has rather cooler influences compared to for example Kellerberg. Liebenberg is one of the most fascinating vineyards in the Wachau; various forms of paragneiss represent the parent rock for the soils. Dark amphibolite outcrops are scattered everywhere, and amphibolite is also found in the stone walls. Due to its meagre terrain, the wines are characterized by elegance and subtle minerality.

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 wine shows hints of ripe yellow apple, white peaches, spicy notes of pepper and subtle hints of papaya; the palate is pronounced with a salty character, juicy fruit and lively acidity that complement the long lasting and powerful mouthfeel. 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, it is an ideal accompaniment to classic Austrian cuisine such as baked pasta with ham. It also goes perfectly with Italian antipasti, a Mediterranean shakshuka or spiced dishes like Paneer Tikka (Indian grilled cheese).

2024: WINZER DES JAHRES | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS
91 | FALSTAFF 93 | VINOUS 92 | JAMES SUCKLING 93-95 (3*) | VINARIA
2023: 93 | A LA CARTE 91 | FALSTAFF 92 | JAMES SUCKLING
2022: 92 | FALSTAFF 91 | JAMES SUCKLING 93 | A LA CARTE



Alcohol: 12,5 % | Acidity: 5,5 ‰ | Res. Sugar: 1,5 g/l



BAROQUE CELLAR PALACE



RIED LIEBENBERG



ROMAN HORVATH MW & HEINZ
FRISCHENGROBER