



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL RIED LOIBENBERG 2024

Reflects the unique style of wines from the eastern part of the Wachau valley! Powerful and mineral with tropical fruit aromas.

ORIGIN & TERROIR

Loibenberg is one of the "Grand Crus" of Austria. The ancient dry-stone walls (some are dating back to the 14th century) reach up to 420m above sea level. The soil is dominated by weathered primary rock, the so called "Gföhler Gneiss", with layers of loess and loam. Warm pannonian airstreams make Loibenberg the "hotplate" of the Wachau. Stretching out over more than 20 hectares, Loibenberg is one of the Wachau's biggest single vineyards and is famous for its diversified microclimate.

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 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.

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 has subtle hints of delicious apple, melon, apricot, white peach, and hints of exotic fruits. The dense fruit flavors on the palate and smoky saltiness all translate into structure and length. 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. Drink now or store for two or three years. Grüner Veltliner Loibenberg 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 for example Vietnamese spring rolls (Goi Cuôn) shine with the Grüner Veltliner Federspiel Loibenberg.

2024: WINZER DES JAHRES | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS
3. PLATZ WACHAU DAC CUP (93) | FALSTAFF 92 | WEISSWEIN GUIDE 93-95 (3*) | VINARIA

2023: 93 | FALSTAFF 93-95 (3*) | VINARIA

2022: 93 | FALSTAFF



Alcohol: 12,5 % | Acidity: 5,7 % | Res. Sugar: 1,1 g/l



BAROQUE CELLAR PALACE



RIED LOIBENBERG



ROMAN HORVATH MW & HEINZ
FRISCHENGGRUBER