



DOMÄNE
WACHAU

GRÜNER VELTLINER STEINFEDER GNEIS + LÖSS

Fresh, fragrant and lively: a wine that impresses with great drinking pleasure.

ORIGIN & TERROIR

The grapes for Grüner Veltliner Steinfeder Terrassen were carefully hand-picked from steep terraced vineyards throughout the Wachau valley with its unique microclimate and meagre primary-rock soils. It exhibits a very typical and consistent style of Grüner Veltliner from Wachau with plenty of fruit and pronounced mineral character.

VINTAGE 2025

The year began unusually warm, with February recording the highest temperatures since weather records began. This led to early budding of the vines at the end of March. This was followed by extreme weather conditions ranging from late frosts and hail to periods of heat in the summer and heavy rain with flooding in September. However, thanks to the tireless work of our winegrowers and a precisely planned harvest (exceptionally early on September 3), we can be very satisfied with the quality of the wines despite all the adversity. The wines of the 2024 vintage present a balanced, racy 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

A fresh fruity wine with the typical aromas of Grüner Veltliner of green apple, citrus, some gooseberry and pepper. Light and lively on the palate with a cheeky acidity, it is a typical stone feather with a lot of drinking flow. These lively wines owe their name to Steinfeder or European Feather Grass (*Stipa pennata*), a feather-light grass that grows along the steep slopes of the valley landscape. A classic Steinfeder: very fresh, light and at the same time elegant and versatile. Serve well chilled - directly from the fridge. The wine accompanies clear soups and light starters such as lettuce with goat cheese or a trout-mousse. Grüner Veltliner Steinfeder also goes perfectly with subtle Mediterranean dishes such as prosciutto with melon, a Greek farmer's salad, or a Pizza Margherita.

2024: WINZER DES JAHRES | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS



Alcohol: 11,5 % | Acidity: 5,0 ‰ | Sugar: 1,0 g/l



KELLERSCHLÜSSEL



WACHAUER TERRACES



ROMAN HORVATH MW & HEINZ FRISCHENGRÜBER

