GRÜNER VELTLINER FEDERSPIEL TERRASSEN 2025

DOMÄNE WACHAU

There is no wine more versatile at the table! Pronounced peppery flavor and racy structure offer plenty of pleasant refreshment.

ORIGIN & 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.

VINTAGE 2025

The year started off mild and dry. Despite some local frost and hail damage in May, spring was quite balanced. Summer brought contrasts: hot in June, cool and wet in July, followed by perfect conditions in August. Late-summer weather and cool nights in September were perfect for final ripening. During the harvest, we benefited from the flexibility of our vignerons, as there were repeated interruptions due to occasional rainy days. Thanks to meticulous planning and selective hand-picking, the grapes were harvested at optimal ripeness. A vintage with cool freshness, fine flavours, precise structure, and outstanding potential!

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

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.

5/5 | GAULT MILLAU TOP 50 | FORBES WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD´S BEST VINEYARDS

2025: 92 | A LA CARTE
2023: 91 | FALSTAFF 91 | JAMES SUCKLING

Alcohol: 12,0 % | Acidity: 6,5 ‰ | Res. Sugar: 1,0 g/l

0,375l | 0,75l | 1,5l

BAROQUE CELLAR PALACE

WACHAUER TERRACES

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

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