GRÜNER VELTLINER FEDERSPIEL RIED KOLLMÜTZ 2025

DOMÄNE WACHAU

Classic Veltliner with a fine flavor! The special climate and primary rock soils characterize this elegant wine from Wösendorf.

ORIGIN & TERROIR

Kollmütz is a single vineyard in Wösendorf, extending over an altitude range of 210 meters, reaching up to 430 meters. Apart from a plateau at the very top, it is very steep, terraced, and characterized by paragneiss soil. The vineyards are arranged on the mountain slopes in almost all directions, offering an ideal terroir for fresh, delicately spiced Veltliner.

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

The nose expresses delicate lemon notes, white pepper, quince, and dried herbs. This medium bodied wine is very fruit-driven and harmonious with a fresh crisp acidity. This wine is a classic Federspiel from Grüner Veltliner! 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 at 9°C. Drink now or store to mature for 2-3 years. This wine perfectly accompanies the traditional Austrian cuisine such as "Wiener Schnitzel" as well as poultry, fish, and vegetables

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

2025: 91 | FALSTAFF 91+ | A LA CARTE
2024: 92 | FALSTAFF
2023: 92+ | A LA CARTE 91 | FALSTAFF

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

BAROQUE CELLAR PALACE

RIED KOLLMÜTZ

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA