GRÜNER VELTLINER FEDERSPIEL DÜRNSTEIN 2025

DOMÄNE WACHAU

The best Federspiel grapes from Dürnstein. A superb Veltliner, classy and spicy.

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

ORIGIN & TERROIR

Grapes for the „Dürnstein"-wines are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

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

On the nose distinctive and concentrated with intense aromas of exotic pear notes, elegant spicy notes, white pepper and white peach; multi-layered on the palate with juicy fruit flavors and a saltiness, lively with a refreshing acidity; smoky tobacco spices 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. This wine is a fruit-driven and intriguing Grüner Veltliner – appropriate for many social occasions. Well chilled, this wine goes perfectly with Mediterranean cuisine such as a Piccata Milanese or authentic goat and sheep cheese on leafy salads and a beef carpaccio. It is also an excellent companion to Austrian cuisine such as stuffed peppers or Serbian pikeperch and also accompanies fine sushi & sashimi.

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

2023: 91 | FALSTAFF
2022: 91 | FALSTAFF SILVER | SOMMELIER WINE AWARD (UK)

BAROQUE CELLAR PALACE

DÜRNSTEIN

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

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