GRÜNER VELTLINER FEDERSPIEL CLASSIC 2025

DOMÄNE WACHAU

Medium bodied, elegant and juicy. This versatile accompaniment to Austria cuisine is peppery and fruity.

ORIGIN & TERROIR

Grapes for Grüner Veltliner Federspiel Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical and consistent style of Grüner Veltliner from Wachau with plenty of fruit.

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

Pronounced and inviting, aromas of black pepper, green apple and fig on the nose; mediumbodied with a crisp acidity. Very well balanced with plenty of fruit and spice in the finish. A very typical Federspiel from Grüner Veltliner, subtle and racy. 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 chilled. Drink now or store to mature for two or three years. Perfectly accompanies light Italian cuisine such as a prosciutto with melon, perfect with classic Austrian cuisine (crispy Wiener Schnitzel with potato salad), but also with a spicy Indian tandoori chicken.

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

2022: SILVER | AWC

Alcohol: 12,0 % | Acidity: 6,2 ‰ | Res. Sugar: 1,0 g/l

BAROQUE CELLAR PALACE

WACHAUER TERRACES

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

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