GRÜNER VELTLINER FEDERSPIEL HIMMELSTIEGE 2025

DOMÄNE WACHAU

Clear and precise spicy expression. A powerful Grüner Veltliner that displays plenty of finesse with its racy structure.



ORIGIN & TERROIR

Himmelstiege is a legendary Wachau wine. Today, the majority of the grapes for it come from along the right bank of the Danube River. Formerly a bit underrated, these strikingly cool vineyards between the Rossatz and Arnsdorf villages, and the singular imposing Traunthal vineyard in the far west are now amongst the most interesting terrains in the Wachau. The vineyards are cultivated by hand with extreme attention to detail, while the farming is sustainable and increasingly organic. The Federspiel and Smaragd wines from the Himmelstiege range impress with their classic Wachau fruit character and cool 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

The vineyards are organically farmed and permanently cover-cropped. To increase soil vitality, we use biodynamic compost. The grapes are hand-picked and carefully selected; gently pressed 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

This wine offers distinctive spicy aromas, fruit driven and appealing, some smokiness, white pepper, hints of passion fruit, Golden apple and quince; on the palate medium bodied with a lively acidity, great minerality. This Federspiel is a traditional 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. Should be drunk well chilled and is a perfect accompaniment to traditional Austrian cuisine such as roasted kidneys or a roasted chicken and also to Mediterranean cuisine such as spaghetti alle vongole and branzino in the salt crust. A structured Federspiel also accompanies dishes from the Far Eastern cooking style such as Vietnamese Ca Kho To (braised and caramelized fish). Drink within the first three years after bottling for maximum freshness.

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

2022: 90 | FALSTAFF

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

AT-BIO-402
AT-Landwirtschaft


BAROQUE CELLAR PALACE


HIMMELSTIEGE


ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED
VEGAN
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