



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} TRAUNTHAL 2025

Grüner Veltliner from the steepest ried south of the Danube. Both nimble and complex, and shaped by an especially cool climate.

ORIGIN & TERROIR

Traunthal rises from 210 to 295 meters of elevation in the southwestern corner of Wachau. It is the steepest single site on the southern bank of the Danube. While lower than the vineyards of Spitz and the Spitzer Graber across the river, it is nevertheless among the coolest sites in Wachau, as it is surrounded by forest, consistently exposed to the west, and climatically influenced by the air masses off the Jauring. Geologically, Traunthal sits atop paragneiss, upon which a thick humus of sand has settled, especially in the parcels on the banks of the river.

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.

Only absolutely healthy fruit from Ried Traunthal is used for the Federspiel. After a brief period of maceration, the wine is fermented under controlled conditions, raised in stainless steel and then aged on the fine lees before bottling.

CHARACTER & STYLE

The westerly orientation and cooling influence of Dunkelsteiner Forest delivers agility and elegance. The nose is shaped by typical Veltliner spice and aromas reminiscent of fresh fruit and citrus. A characteristic Federspiel from Grüner Veltliner: harmonious, balanced, and highly refreshing. The body is juicy and taut, the texture perpetually nuanced and linear. The name of the Federspiel comes from falconry, a highly popular pastime in Wachau. The falcon symbol stands for the racy elegance of this dry white wine. From a culinary standpoint, Grüner Veltliner Traunthal pairs ideally with Austrian classics such as veal goulash, Grammelknödel dumplings, chanterelles in cream sauce, and freshwater fish. For those who enjoy cooking Mediterranean dishes, try it with pumpkin gnocchi, mozzarella in carozza, and mushroom risotto, or Asian dishes such as vegetarian Thai curry or dim sum.

2025: TOP 50 | FORBES 5/5 | GAULT MILLAU

2024: WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD'S BEST VINEYARDS

2023: 91 | FALSTAFF 91 | JAMES SUCKLING



Alcohol: 12,5 % | Acidity: 5,7 ‰ | Res. Sugar: 1,9 g/l

AT-BIO-402
AT-Landwirtschaft



BAROQUE CELLAR PALACE



RIED TRAUNTHAL



ROMAN HORVATH MW & HEINZ
FRISCHENGRUBER

