GRÜNER VELTLINER FEDERSPIEL RIED KOLLMITZ 2025

DOMÄNE WACHAU

An archetypical Grüner Veltliner! Fine fruit aromas pair with typical peppery spice. South facing slope with loess soil in Joching.

Alcohol: 12,5 % | Acidity: 5,7 ‰ | Res. Sugar: 1,0 g/l

ORIGIN & TERROIR

Kollmitz is a single vineyard in the Wachau village of Joching. The first records of this prime vineyard site date back to 1151 when it was originally called "Cholmunz". Kollmitz is known for the vines planted directly on slopes that were carved directly into the deep loess soil without any supportive mounting. Grüner Veltliner thrives and prospers extremely well on this mix of loess and brown slate. The wines are particularly spicy and display a high level of elegance. Kollmitz reaches up to approximately 130 metres above the Danube.

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

Aromas have a distinctive core of ripe apple, quince and subtle spices. The rich texture is well balanced by the juicy yet lively acidity. This wine is very elegant with a long and round finish; a delicious and classic example of a Grüner Veltliner from the Wachau. 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, the Grüner Veltliner Kollmitz goes perfectly with Mediterranean cuisine such as a Piccata Milanese or authentic goat and sheep cheese on leafy salads and a beef carpaccio. Kollmitz 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

2025: 91 | FALSTAFF 91 | A LA CARTE 92 | VINOUS
2024: 92 | FALSTAFF 91 | JAMES SUCKLING 93-95 (3*) | VINARIA
2023: 92+ | A LA CARTE 92 | FALSTAFF 91 | JAMES SUCKLING
2022: 92 | FALSTAFF

BAROQUE CELLAR PALACE

RIED KOLLMITZ

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

Domäne Wachau | Austria | 3601 Dürnstein 107 | www.domaene-wachau.at