GRÜNER VELTLINER FEDERSPIEL RIED LOIBENBERG 2025

DOMÄNE WACHAU

Reflects the unique style of wines from the eastern part of the Wachau valley! Powerful and mineral with tropical fruit aromas.

Alcohol: 12,5 % | Acidity: 6,3 ‰ | Res. Sugar: 1,0 g/l

ORIGIN & TERROIR

Loibenberg is one of the "Grand Crus" of Austria. The ancient dry-stone walls (some are dating back to the 14th century) reach up to 420m above sea level. The soil is dominated by weathered primary rock, the so called"Gföhler Gneiss", with layers of loess and loam. Warm pannonian airstreams make Loibenberg the "hotplate" of the Wachau. Stretching out over more than 20 hectares, Loibenberg is one of the Wachau's biggest single vineyards and is famous for its diversified microclimate.

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

The nose has subtle hints of delicious apple, melon, apricot, white peach, and hints of exotic fruits. The dense fruit flavors on the palate and smoky saltiness all translate into structure and length. 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 well chilled. Drink now or store for two or three years. Grüner Veltliner Loibenberg ideally accompanies Austrian cuisine such as a crispy cordon bleu or Schnitzel with risipisi or a Tafelspitz (boiled beef) with its classic side dishes (apple horseradish & chive sauce). The wine also goes well with Mediterranean dishes, for example a Saltimbocca or a powerful Paella. Also, for many types of cheese or Far Eastern cuisine such as for example Vietnamese spring rolls (Goi Cuôn) shine with the Grüner Veltliner Federspiel Loibenberg.

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

2025: 92 | FALSTAFF 93 | A LA CARTE 93-95 (3*) | VINARIA
2024: 3RD PLACE WACHAU DAC CUP (93) | FALSTAFF 92 | WEISSWEIN GUIDE 93-95 (3*) | VINARIA
2023: 93 | FALSTAFF 93-95 (3*) | VINARIA
2022: 93 | FALSTAFF

BAROQUE CELLAR PALACE

RIED LOIBENBERG

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED
VEGAN
SUSTAINABLE AUSTRIA

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