



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} KREUZBERG 2025

A prime vineyard on the south bank of the Danube River in Rossatz. Amphibolite rock and large temperature fluctuations mark the terroir of this site.

ORIGIN & TERROIR

Kreuzberg is a single vineyard on the southern bank of the Danube River in Rossatz, which faces east and west due to its semi-circular form. The climate and soil of Kreuzberg are characterized by cold air streams from the Dunkelsteiner forest. The terroir is distinguished by a diverse para gneiss complex, amphibolite rocks and cool fall winds with great differences between day and night temperatures. The wines of Kreuzberg are extremely complex and very elegant.

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 distinctive aromas of Chinese pear and white pepper, delicate notes of dried herbs and tropical fruits set this wine apart. The body is medium, with a mouth-watering acidity, beautifully balanced by a juicy yet spicy finish. This is 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. 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 a salt crust. This well-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.

- 2025: TOP 50 | FORBES 5/5 | GAULT MILLAU
 2024: WINEMAKER OF THE YEAR | FALSTAFF
 TOP 50 | WORLD'S BEST VINEYARDS 91 | FALSTAFF 93 | VINOUS
 91 | JAMES SUCKLING
 2023: 91 | A LA CARTE 92 | FALSTAFF 91 | JAMES SUCKLING
 2022: 92 | FALSTAFF 92+ | A LA CARTE 90 | JAMES SUCKLING



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

AT-BIO-402
AT-Landwirtschaft



BAROQUE CELLAR PALACE



RIED KREUZBERG



ROMAN HORVATH MW & HEINZ
FRISCHENGRUBER

