



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL DÜRNSTEIN 2021

The best Federspiel grapes from Dürnstein. A superb Veltliner, classy and spicy.

ORIGIN & TERROIR

Grapes for the „Dürnstein“-wines are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

VINTAGE 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

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

On the nose distinctive and concentrated with intense aromas of pear exotic notes, elegant spicy notes, white pepper and white peach; multi-layered on the palate with juicy fruit flavors and a saltiness, lively with a refreshing acidity; smoky tobacco spices 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. This wine is a fruit-driven and intriguing Grüner Veltliner - appropriate for many social occasions. Well chilled, this wine goes perfectly with Mediterranean cuisine such as a Piccata Milanese or authentic goat and sheep cheese on leafy salads and a beef carpaccio. It is also an excellent companion to Austrian cuisine such as stuffed peppers or Serbian pikeperch and also accompanies fine sushi & sashimi.

Alcohol: 12 % | Acidity: 7,2 ‰ | Residual Sugar: 1 g/l

91 Points | FALSTAFF



BAROQUE CELLAR PALACE



DÜRNSTEIN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

