



DOMÄNE
WACHAU

GRÜNER VELTLINER STEINFEDER CLASSIC 2023

Fresh, fruity and lively with delicate aromas of green apples. A wine for many occasions, ideal for pasta, parties and picnics.

ORIGIN & TERROIR

Grapes for Grüner Veltliner Federspiel Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical and consistent style of Grüner Veltliner from Wachau with plenty of fruit.

VINTAGE 2023

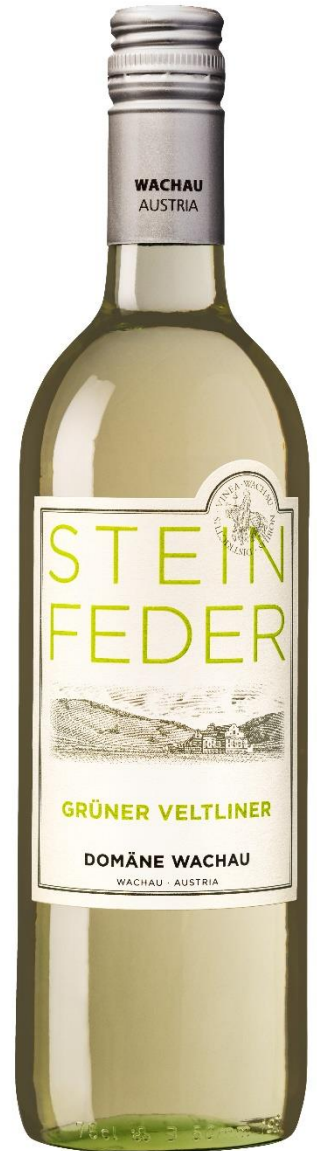
An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

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

A spicy-fresh Grüner Veltliner with delicate aromas of white pepper, hay, freshly cut grass, lime and green apple. On the palate with a refreshing acidity and a well-balanced crisp finish. These lively wines owe their name to Steinfeder or European Feather Grass (*Stipa pennata*), a feather-light grass that grows along the steep slopes of the valley landscape. Serve well chilled - directly from the fridge. Perfectly accompanies light starters, salads and fish dishes or serves as an elegant summer wine. We recommend that you drink it within the first year after bottling to enjoy the freshness and delicate fruit aromas of this young wine.



Alcohol: 11,5 % | Acidity: 5,9 ‰ | Residual Sugar: 1,4 g/l

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

