



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} KOLLMITZ 2023

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

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 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

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.



Alcohol: 12,5 % | Acidity: 5,8 ‰ | Residual Sugar: 1,4 g/l

- 2024: WINEMAKER OF THE YEAR | FALSTAFF
- 2023: 92+ Points | A LA CARTE 92 Points | FALSTAFF 91 Points | JAMES SUCKLING
- 2022: 92 Points | FALSTAFF 92 Points | TASTED (A. LARSSON)
- 2021: 90 Points | PARKER 93 Points | FALSTAFF
- 2020: 93 Points | FALSTAFF
- Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS
- 2019 93+ Points | A LA CARTE



BAROQUE CELLAR PALACE



RIED KOLLMITZ



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER



VEGAN

NACHHALTIG
AUSTRIA