



DOMÄNE  
WACHAU

# GRÜNER VELTLINER FEDERSPIEL <sup>RIED</sup> LOIBENBERG 2023

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

## 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 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

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.

2022: 93 Points | FALSTAFF

2021: 93 Points | A LA CARTE 94 Points | FALSTAFF

2020: 92 Points | FALSTAFF

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



Alcohol: 12,5 % | Acidity: 5,7 ‰ | Residual Sugar: 1,2 g/l



BAROQUE CELLAR PALACE



RIED LOIBENBERG



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

