



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} TRAUNTHAL 2023

Grüner Veltliner from the steepest ried south of the Danube. Both nimble and complex, and shaped by an especially cool climate.

ORIGIN & TERROIR

Traunthal rises from 210 to 295 meters of elevation in the southwestern corner of Wachau. It is the steepest single site on the southern bank of the Danube. While lower than the vineyards of Spitz and the Spitzer Graber across the river, it is nevertheless among the coolest sites in Wachau, as it is surrounded by forest, consistently exposed to the west, and climatically influenced by the air masses off the Jaurling. Geologically, Traunthal sits atop paragneiss, upon which a thick humus of sand has settled, especially in the parcels on the banks of the river.

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.

VINEYARDS & CELLAR

The vineyards are sustainable—and increasingly organically—cultivated, with no insecticides or herbicides, and hand harvested. Only absolutely healthy fruit from Ried Traunthal is used for the Federspiel. After a brief period of maceration, the wine is fermented under controlled conditions, raised in stainless steel and then aged on the fine lees before bottling.

STYLE & CHARACTER

The westerly orientation and cooling influence of Dunkelsteiner Forest delivers agility and elegance. The nose is shaped by typical Veltliner spice and aromas reminiscent of fresh fruit and citrus. A characteristic Federspiel from Grüner Veltliner: harmonious, balanced, and highly refreshing. The body is juicy and taut, the texture perpetually nuanced and linear. The name of the Federspiel comes from falconry, a highly popular pastime in Wachau. The falcon symbol stands for the racy elegance of this dry white wine. From a culinary standpoint, Grüner Veltliner Traunthal pairs ideally with Austrian classics such as veal goulash, *Grammelknödel* dumplings, chanterelles in cream sauce, and freshwater fish. For those who enjoy cooking Mediterranean dishes, try it with pumpkin gnocchi, mozzarella in carozza, and mushroom risotto, or Asian dishes such as vegetarian Thai curry or dim sum.

2024: WINEMAKER OF THE YEAR | FALSTAFF

2023: 91+ Points | A LA CARTE 92 Points | FALSTAFF

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



Alcohol: 12,5 % | Acidity: 6,0 ‰ | Residual Sugar: 1,5 g/l



KELLERSCHLÖSSEL



RIED TRAUNTHAL



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

