



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 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**

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.

2023: 91 Points | FALSTAFF2022: 91 Points | FALSTAFF

2021: 91 Points | FALSTAFF

2020: 91 Points | FALSTAFF | Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



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



BAROQUE CELLAR PALACE



DÜRNSTEIN



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER





