



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL TERRASSEN 2023

There is no wine more versatile at the table! Pronounced peppery flavor and racy structure offer plenty of pleasant refreshment.

ORIGIN & TERROIR

Grapes for Grüner Veltliner Federspiel Terrassen were carefully hand-picked from steeply terraced vineyards throughout the Wachau valley. It exhibits a very typical and consistent style of Grüner Veltliner from Wachau characterized by fresh fruit and a pronounced minerality.

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

Grüner Veltliner Federspiel Terrassen is a real benchmark wine from Wachau. The wine offers distinctive aromas of green apple, white pepper, hints of mango and delicate herbal notes. This Federspiel is a classic example of Grüner Veltliner with its medium-body crisp acidity, juicy fruits, and white spice 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. Serve well chilled. Grüner Veltliner Federspiel Terrassen 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 Vietnamese spring rolls (Goi Cuôn) shine with this Grüner Veltliner Federspiel Terrassen.

- 2024: WINEMAKER OF THE YEAR | FALSTAFF
- 2023: 91 Points | FALSTAFF 91 Points | JAMES SUCKLING
- 2022: 91 Points | FALSTAFF 91 Points | JAMES SUCKLING 89 Points | WINE SPECTATOR
- 2021: 90 Points | DECANTER - 89 Points | PARKER Silver | CHINA WINE100
- 2020: 94 Points | THE TASTING PANEL MAGAZINE
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS
- 2019: 92 Points | JAMES SUCKLING 91 Points | WINE ENTHUSIAST
- Others: TOP 100 Wines of the year, 2012 | WINE SPECTATOR



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

0,375l | 0,75l | 1,5l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

