



DOMÄNE  
WACHAU

# GRÜNER VELTLINER STEINFEDER GNEIS & LÖSS 2024

**Fresh, fragrant, and lively: a wine that impresses with great drinking pleasure.**

## ORIGIN & TERROIR

The grapes for Grüner Veltliner Steinfeder Terrassen were carefully hand-picked from steep terraced vineyards throughout the Wachau valley with its unique microclimate and meagre primary-rock soils. It exhibits a very typical and consistent style of Grüner Veltliner from Wachau with plenty of fruit and a pronounced mineral character.

## VINTAGE 2024

The 2024 wine year once again illustrates the extent to which climate change is affecting agriculture. The year was characterized by extreme weather conditions, from late frosts and hail to periods of heat and heavy rain with flooding. However, thanks to the hard work of our vigneron and a precisely planned harvest, we can be very proud of the quality of our wines despite all the challenges.

## 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

A fresh fruity wine with the typical aromas of Grüner Veltliner of green apple, citrus, some gooseberry and pepper. Light and lively on the palate with a cheeky acidity, it is a typical stone feather with a lot of drinking flow. These lively wines owe their name to Steinfeder or European Feather Grass (*Stipa pennata*), a feather-light grass that grows along the steep slopes of the valley landscape. A classic Steinfeder: very fresh, light and at the same time elegant and versatile. Serve well chilled - directly from the fridge. The wine accompanies clear soups and light starters such as lettuce with goat cheese or a trout-mousse. Grüner Veltliner Steinfeder also goes perfectly with subtle Mediterranean dishes such as prosciutto with melon, a Greek farmer's salad, or a Pizza Margherita.

2024: WINEMAKER OF THE YEAR | FALSTAFF

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



Alcohol: 11,5 % | Acidity: 6,2 % | Residual Sugar: 1,3 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

