



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} LIEBENBERG 2020

Elegant, exotic components and spicy mineral notes are the convincing attributes of this classic Federspiel from the east end of the Wachau

ORIGIN & TERROIR

The history of the vineyard Liebenberg dates back to the 14th century. Early records mention "lieb'nperig", which later became „Liebenberg“. The views of this south- and southwest facing site are lined by stone-walls. Liebenberg is situated in the western part of Dürnstein and has rather cooler influences compared to for example Kellerberg. Liebenberg is one of the most fascinating vineyards in the Wachau; various forms of paragneiss represent the parent rock for the soils. Dark amphibolite outcrops are scattered everywhere, and amphibolite is also found in the stone walls. Due to its meagre terrain, the wines are characterized by elegance and subtle minerality.

VINTAGE 2020

Wines of the 2020 vintage show clear and precise character with a fresh, fruity note, although the harvest yielded only marginal quantities. What began as a dry, warm year turned into a summer that alternated between sunny and rainy periods, and in late August the Wachau suffered a severe hailstorm. It is especially vintages like 2020 that underscore how important it is to pick and carefully select grapes by hand.

VINEYARD & CELLAR

The grapes for Grüner Veltliner Federspiel Liebenberg were carefully handpicked. Our modern grape reception system enables us to select only 100% healthy grape material. Short maceration, gentle pressing, sedimentation overnight, and temperature-controlled fermentation in stainless steel define the vinification process. Before bottling, the wine matured on the fine lees for several weeks.

CHARACTER & STYLE

The wine shows hints of ripe yellow apple, white peach, spicy notes of pepper and subtle hints of papaya; the palate is pronounced with a salty character, juicy fruit and lively acidity that complement the long lasting and powerful mouthfeel. 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. Well chilled, it is an ideal accompaniment to classic Austrian cuisine such as pasta ham bake or roasted brains with eggs. It also goes perfectly with Italian antipasti, a Mediterranean shakshuka or more exotic dishes like Paneer Tikka (Indian grilled cream cheese).

Alcohol: 12,5 % | Acidity: 6,2 ‰ | Residual Sugar: 1 g/l

92 Points | FALSTAFF



BAROQUE CELLAR PALACE



RIED LIEBENBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

