



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} LIEBENBERG 2021

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 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

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

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: 7 ‰ | Residual Sugar: 1,4 g/l

94 Points | PARKER
92 Points | FALSTAFF



BAROQUE CELLAR PALACE



RIED LIEBENBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

