



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL TERRASSEN 2024

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 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vigneron and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

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 TOP 50 | WORLD'S BEST VINEYARDS

2023: 91 | FALSTAFF 91 | JAMES SUCKLING

2022: 91 | FALSTAFF 91 | JAMES SUCKLING 89 | WINE SPECTATOR

2021: 90 | DECANTER 89 | PARKER Silver | CHINA WINE100



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

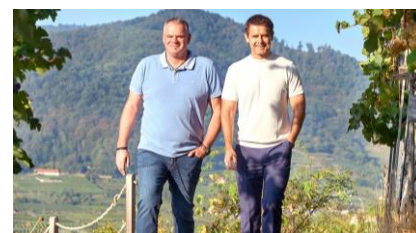
0,375l | 0,75l | 1,5l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

