



DOMÄNE  
WACHAU



# GRÜNER VELTLINER FEDERSPIEL®

RIED LIEBENBERG 2017



## 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.

## Grape Variety

Grüner Veltliner is a derivative of Traminer and thrives extremely well on the meagre primary rock soils of the Wachau. The grape variety can have rather high yields. Therefore, careful and diligent treatment in the vineyard is crucial. The origin of the variety has not yet been adequately explored. The first records of this varietal in the Wachau, however, date back to the early 18th century.

## Classification

Federspiel wines have a maximum alcohol content of 12.5% and chaptalisation is strictly forbidden. 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. Federspiel® is a registered trademark of Vinea Wachau Nobilis Districtus e.V.

## Vinification

The grapes for Grüner Veltliner Federspiel Liebenberg were carefully handpicked between the beginning and middle of October with an average yield of 5.500 kg per hectare. 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.

## Tasting Notes

Bright greenish yellow; the wine shows hints of golden delicious apple, white peach, spicy notes of pepper and subtle hints of tropical fruits; the palate is pronounced with a salty character, juicy fruit and lively acidity that complement the long lasting and powerful mouthfeel.

## Enjoyment

Serve chilled at about 9°C. Drink and now or store for two or three years. This wine pairs well with the traditional Austrian cuisine, spicy Asian-inspired dishes and a range of cheeses.

- 91 points | FALSTAFF
- 91 points | WINE ENTHUSIAST
- 92 points | J. SUCKLING
- 90 points | PARKER

**Alcohol:** 12,5% | **Acidity:** 5,5‰ | **Residual Sugar:** 2,4g/l

