



DOMÄNE
WACHAU



GRÜNER VELTLINER FEDERSPIEL® TERRASSEN 2019



Origin & Terroir

Chosen for their specific microclimate and meagre primary rock soils, the vineyard sites 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.

Grape Variety

Grüner Veltliner is Austria's most important grape variety with a share of approximately 1/3 in the total production. At Domäne Wachau over 50% of production is Grüner Veltliner, vinified in a range of styles. This example is a medium bodied Federspiel.

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 vines are cultivated in the classical Lenz Moser-trellis system with an average yield of 8.000 kg/ha. The grapes for this wine were handpicked between the end of September and beginning of October. Our modern grape reception system enables us to select only 100% healthy grape material. Gentle pressing, sedimentation overnight, temperature controlled fermentation in stainless steel define the vinification process. A moderate reductive treatment guarantees a fresh and fruity, yet well-structured wine.

Tasting Notes

Bright yellow-green in colour, this wine offers distinctive aromas of green apple, white pepper, hints of mango, balanced with delicate herbal notes. This Federspiel is a traditional example of Grüner Veltliner with its medium-body crisp acidity, juicy fruits and white spice on the finish.

Enjoyment

Serve well chilled at 9°C. Drink now or store to mature for 2-3 years. This wine is a perfect pairing for fish, seafood, and poultry as well as the traditional Austrian cuisine "Wiener Schnitzel".

Alcohol: 12,5% | **Acidity:** 6,5 % | **Residual Sugar:** 1,4 g/l

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