



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL TERRASSEN 2020

There is no wine more versatile at the table! Pronounced peppery flavour 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 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

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



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



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

