



DOMÄNE  
WACHAU

# GRÜNER VELTLINER FEDERSPIEL WEISSENKIRCHEN 2021

**Spicy aromas paired with delicate fruit result in a classic Grüner Veltliner Federspiel from the vineyards surrounding Weissenkirchen.**

## ORIGIN & TERROIR

The grapes for the Weissenkirchen-wines are sourced from vineyards surrounding the commune of Weissenkirchen. This commune includes, besides Weissenkirchen itself, the Wachau villages of Joching, Wösendorf and St. Michael. The wines display the uniquely elegant and mineral style that is typical for this part of the Wachau. Vineyards include premium sites such as Achleiten, Klaus, Kollmütz and Weitenberg.

## 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 nose expresses delicate lemon notes, white pepper, quince, and dried herbs. This medium bodied wine is very fruit-driven and harmonious with a fresh crisp acidity. This wine is a classic Federspiel from Grüner Veltliner! 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; the Grüner Veltliner Weissenkirchen goes perfectly with Mediterranean cuisine such as a Piccata Milanese or authentic goat and sheep cheese on leafy salads and a beef carpaccio. It is also an excellent companion to Austrian cuisine such as stuffed peppers or Serbian pikeperch and also accompanies fine sushi & sashimi.

Alcohol: 12 % | Acidity: 7,2 ‰ | Residual Sugar: 1 g/l



BAROQUE CELLAR PALACE



WEISSENKRICHEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

