



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL ^{RIED} PICHLPOINT 2020

Impressive body and concentrated fruit from this loess-dominated vineyard in Joching.

ORIGIN & TERROIR

The highly appraised single-vineyard „Pichlpoint“ can be found right in the heart of the Wachau in Joching. The name “Point” is derived from the ancient name for a bordered plot of land, similar to the „Clos“ in Burgundy. The soil at Pichlpoint is made up of loess on top of the mother rock. Pichlpoint yields particularly fruity and elegant wines with a characteristic depth and concentration on the palate.

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

The grapes for Grüner Veltliner Federspiel Pichlpoint were carefully handpicked. 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.

CHARACTER & STYLE

The nose is intense with crushed apple, exotic fruit, quince and white nectarine. The palate is filled with delicate spices, with a lively acidity. The finish is long-lasting with a salty mineral finish. This wine is a great example of high-quality 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. Serve well chilled. The wine goes perfectly with Austrian dishes such as meat rice or lentils with bacon and dumplings, but Pichlpoint also likes Mediterranean cuisine, for example, a grilled monkfish or baked polenta on Mediterranean vegetables. A mild Indian tandoori chicken with jasmine rice also goes perfectly with the Grüner Veltliner Federspiel Pichlpoint. The structure promises a stable development for another two to three years.

Alcohol: 12,5 % | Acidity: 6,3 ‰ | Residual Sugar: 1 g/l

91 Points | FALSTAFF



BAROQUE CELLAR PALACE



RIED PICHLPOINT



ROMAN HORVATH MW &
HEINZ FRISCHENGROBER

