



PRODUCER PROFILE

Estate owned by: Toni and Ilse Bodenstein
Winemaker: Toni Bodenstein
Total acreage under vine: 43
Estate founded: 1715
Winery production: 100,000 Bottles
Region: Wachau
Country: Austria

Grüner Veltliner Federenspiel Hinter der Burg 2016

WINE DESCRIPTION

Franz Prager, co-founder of the Vinea Wachau, had already earned a reputation for his wines when Toni Bodenstein married into the family. Bodenstein's passion for biodiversity and old terraces, coupled with brilliant winemaking, places Prager in the highest echelon of Austrian producers.

Federspiel is a designation of ripeness for dry wines, a term used exclusively by members of the Vinea Wachau. Federspiel wines must fall between 11.5 and 12.5% ABV and cannot be chaptalized. The grapes are hand-harvested, typically in October, and are sent directly to press where they spontaneously ferment in stainless-steel tanks.

Hinter der Burg, meaning "behind the old castle" of Weißenkirchen, is a southeast-facing site with sedimentary soils, rich in humus and containing "shotte" stones from the old Danube. The vineyard benefits from sitting just below the Hinter Seiber and its deep soils are especially well-suited to Grüner Veltliner. Prager produces Grüner Veltliner Federenspiel from this site.

TASTING NOTES

Prager's stylistic signature is that of aromatic complexity coupled with power and tension. High-density planting and long hang times ensure ripe fruit flavors and power, yet allowing leaves to shade the fruit lend vibrant aromatics of grasses, herbs, and wildflowers. Minerality is a constant feature of any Prager wine.

FOOD PAIRING

With a maximum alcohol of 12.5%, Grüner Veltliner Federenspiel is never heavy. Its freshness and savoriness makes it ideal with high-integrity ingredients such as seared white fish or sautéed spring vegetables. Grüner Veltliner is a classic accompaniment to Wiener Schnitzel.

VINEYARD & PRODUCTION INFO

Vineyard name:	Ried Hinter der Burg
Vineyard size:	21 acres
Soil composition:	Pebbly and Stony
Elevation:	760-860 feet
Vines/acre:	2,080
Yield/acre:	2.1 tons
Exposure:	Southeastern
Year vineyard planted:	1961-1983
Harvest time:	October
First vintage of this wine:	1953
Bottles produced of this wine:	24,000

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	36 days
Fermentation temperature:	64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months
Length of bottle aging:	2 months

