

# Wachau

## Winegrowing area:

Wachau, the narrow Danube valley between Melk and Krems, is a beautiful UNESCO World Heritage Site. The Austrian winegrowing area covers 1,344 hectares. Grüner Veltliner and Riesling thrive on the terraces, some of which are steep. These superior locations provide some of the world's best white wines with decades of development potential. In the Wachau area, members of the Vinea Wachau association use three brands to distinguish between their wines' natural alcohol content. A fine light wine up to 11.5% is called Steinfeder (after stipa pennata feather grass), the classic category (11.5 to 12.5% alcohol) is called Federspiel and a potent reserve wine Smaragd. All of these wines are dry.

## Frischengruber vineyard

The vineyard's located in Rührsdorf–Rossatz and Georg Frischengruber is the fifth generation of the family to manage it. This region is situated to the right of the Danube and still something of an insider tip. After working and gaining experience at several vineyards, for instance in South Africa and New Zealand, Georg took over the family business from his father Heinrich in 2014. The vineyard has 10 hectares planted with vines with Grüner Veltliner predominating. The soils are mostly weathered primary rock mixed with loess and sand. The vineyard likes to apply cultivation methods that are as close to nature as possible.

## Wine recommendations:

2017 Dry Muscatel	0.2l/0.75l	8.50/27.00
2016 Grüner Veltliner Smaragd	0.2l/0.75l	11.50/38.00

## Typical regional dishes:

Pea soup with croutons	9.00
Wild garlic pasta with Grüner Veltliner froth, creamed goat's cheese and green asparagus	20.00
Breast of veal with horseradish sauce, glazed spring vegetables and roast potatoes	28.00