

Emmerich Knoll

From deep loess at the foot of Loibenberg, this Federspiel balances orchard fruit and herbal lift with a cool, saline finish–Knoll's hallmark of clarity and definition.





Ried Kreutles Gruner Veltliner Federspiel 2020

Wachau, Austria

Region and Vineyards

Ried Kreutles lies in Loiben, Wachau, Lower Austria, at the foot of the **Loibenberg** terraces beside the Danube. The site's deep, wind-blown loess—fertile, calcareous, and finely grained—over pockets of gneiss and gravel promotes steady water availability and fine root penetration. Elevation sits around **240 m**, with river influence moderating heat spikes and preserving acidity.

Wachau's dry whites are codified by Vinea Wachau. "**Federspiel**" denotes wines typically 11.5-12.5% vol., emphasising purity and tension. In Kreutles, Grüner Veltliner thrives: loess amplifies varietal typicity—ripe pear, gentle spice, meadow herbs—while the cool nights and Danube breezes underpin linear structure and a subtle mineral edge. Knoll farms and harvests for freshness, aiming to showcase the vineyard's unadorned character.

Winemaking

The wine is **100% Grüner Veltliner** from Ried Kreutles. Grapes are harvested for freshness, given a brief **4-6 hour** skin maceration, then gently **pneumatically pressed** to protect aromatics and texture. Fermentation proceeds at controlled temperatures to preserve varietal definition.

Élevage is deliberately restrained: a mix of large, neutral **500 L** wooden casks and stainless-steel tanks, followed by roughly **three months on fine lees** to add creaminess without weight. Oak flavour is absent; the focus is clarity, pepper-spice precision and a cool, stony line. Malolactic is typically avoided to retain the wine's incisive acidity and Federspiel poise.

Alcohol :12,50 %

Composition: 100% Grüner Veltliner

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Tasting Notes

- **Color**: Pale straw with green glints; bright and limpid.
- **Aroma**: Williams pear, yellow apple and white peach layered with fennel frond, meadow herbs and the grape's signature white pepper; hints of citrus blossom and wet stone.
- **Palate**: Mid-weight and vivid. Juicy orchard fruit cores glide over a fine, chalk-dust texture; lively acidity and gentle lees creaminess meet a **saline, pepper-toned** finish of impressive length.

Did you know?

In Wachau's traditional hierarchy, **Federspiel** takes its name from a falconer's lure, nodding to the region's historic falconry. The style signals moderate alcohol, **dryness**, and a taut, elegant profile designed for early to mid-term enjoyment.

Wine Pairing Ideas

- **Crispy pork schnitzel** - cutlets echo Grüner's savoury spice; acidity slices through the crust.
- **Asparagus with hollandaise** - one of Grüner's great matches; pepper and herb notes complement green spear flavours.
- **Lemon-herb roast chicken** - citrus and tarragon mirror the wine's zest and meadow-herb lift.
- **Sushi and sashimi** - clean lines and saline finish amplify delicate textures and umami.

92

Robert Parker (RP) : 92 Points (2020)

From the loess soils of the foothill, the 2020 Ried Kreutles Loibner Grüner Veltliner Federspiel is clear, intense and fresh, combining a coolish, elegant, crystalline spiciness with ripe but fresh fruit and seed aromas. On the palate, this is a fresh, elegant and spicy, finely juicy but also crystalline Kreutles Veltliner with a long, intense and salty finish. 12.5% alcohol. Tasted at the domaine in June 2021.

93 James Suckling

James Suckling (JS) : 93 Points (2019)

Must be at the upper limit of ripeness for the category, but this is a very elegant gruner veltliner with a peach note, as well as the more familiar herbal aromas of the variety. Excellent balance of ripeness and mineral freshness, the finish long and very food-friendly. Drink or hold.