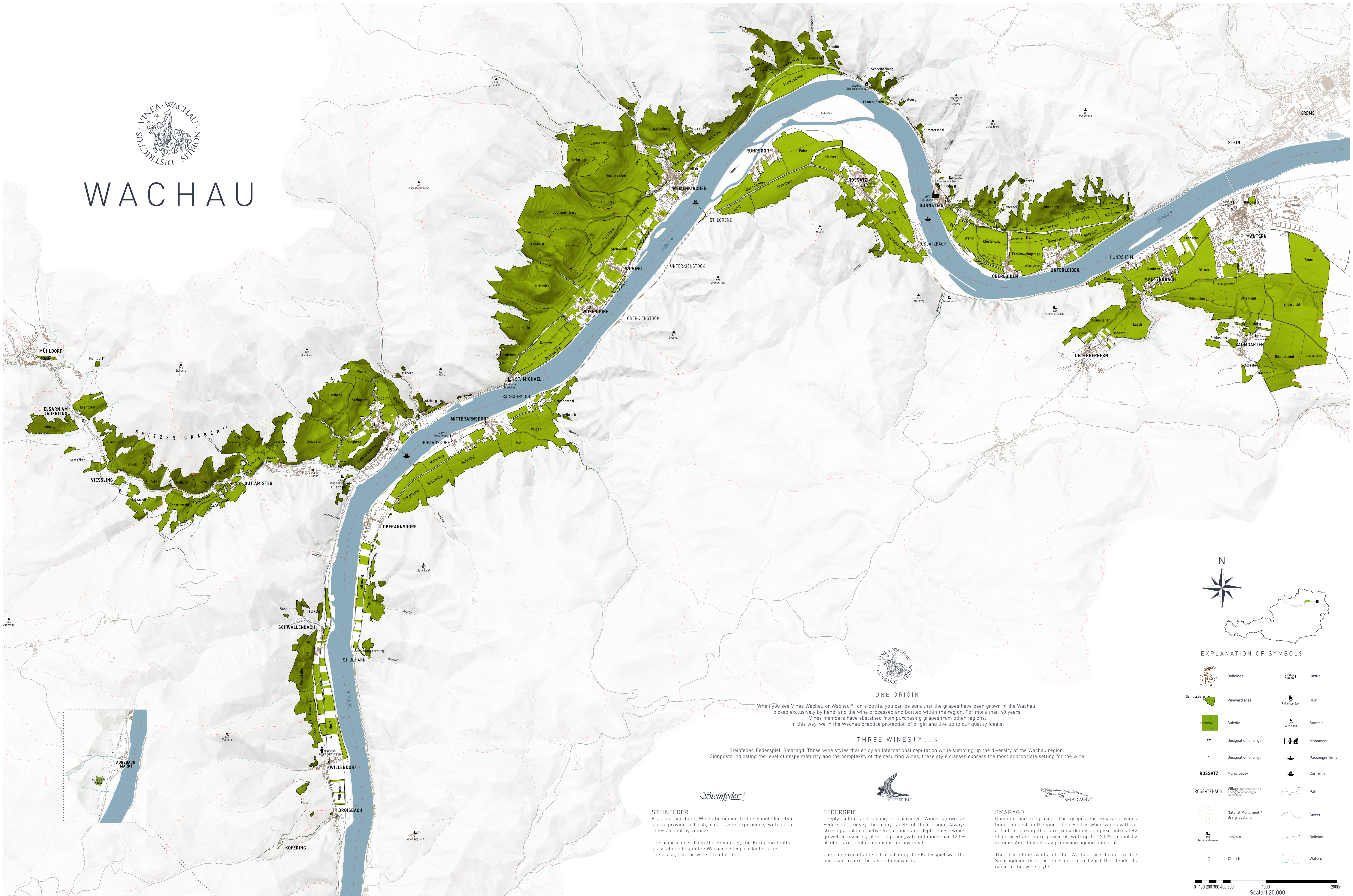




# WACHAU



## EXPLANATION OF SYMBOLS

	Buildings		Castle
	Vineyard area		Ruin
	Subsite		Summit
	Designation of origin		Monument
	Designation of origin		Passenger ferry
	Municipality		Car ferry
	Village level intended as a designation of origin on the label		Path
	Natural Monument / Dry grassland		Street
	Lookout		Railway
	Church		Waters

0 100 200 300 400 500 1000 2000m  
Scale 1:20.000



## ONE ORIGIN

When you see Vinea Wachau or Wachau<sup>DAC</sup> on a bottle, you can be sure that the grapes have been grown in the Wachau, picked exclusively by hand, and the wine processed and bottled within the region. For more than 40 years, Vinea members have abstained from purchasing grapes from other regions. In this way, we in the Wachau practice protection of origin and live up to our quality ideals.

## THREE WINESTYLES

Steinfeder, Federspiel, Smaragd. Three wine styles that enjoy an international reputation while summing up the diversity of the Wachau region. Signposts indicating the level of grape maturity and the complexity of the resulting wines, these style classes express the most appropriate setting for the wine.



**STEINFEDER**  
Fragrant and light. Wines belonging to the Steinfeder style group provide a fresh, clear taste experience, with up to 11.5% alcohol by volume.  
  
The name comes from the Steinfeder, the European feather grass abounding in the Wachau's steep rocky terraces. The grass, like the wine – feather-light.



**FEDERSPIEL**  
Deeply subtle and strong in character. Wines known as Federspiel convey the many facets of their origin. Always striking a balance between elegance and depth, these wines go well in a variety of settings and, with not more than 12.5% alcohol, are ideal companions for any meal.  
  
The name recalls the art of falconry; the Federspiel was the bait used to lure the falcon homewards.



**SMARAGD**  
Complex and long-lived. The grapes for Smaragd wines linger longest on the vine. The result is white wines without a hint of oakting that are remarkably complex, intricately structured and more powerful, with up to 12.5% alcohol by volume. And they display promising ageing potential.  
  
The dry stone walls of the Wachau are home to the Smaragdeidechse, the emerald-green lizard that lends its name to this wine style.