



## PRODUCER PROFILE

Estate owned by: Toni and Ilse Bodenstein  
Winemaker: Toni Bodenstein  
Total acreage under vine: 43  
Estate founded: 1715  
Winery production: 24,000 Bottles  
Region: Wachau  
Country: Austria

## Prager Hinter der Burg Grüner Veltliner 2017

### 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 without chaptalization. The grapes are hand-harvested, typically in October, and are sent directly to press where they spontaneously ferment in stainless-steel tanks.

Ried 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 only Grüner Veltliner Federspiel 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 concentration, 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 maximum alcohol of 12.5%, Grüner Veltliner Federspiel is never heavy. Its freshness and savoriness make 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
Soil composition:	Pebbley 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