



DOMÄNE
WACHAU



NEUBURGER FEDERSPIEL®

RIED SPITZER GRABEN 2019



Origin & Terroir

Grapes from steep terraced vineyards from the „Spitzer Graben“ (a narrow valley leading up to the north), including famous single-vineyard sites such as Bruck, Setzberg, Trenning, Kalkofen and Brandstatt were carefully hand-picked for this wine. The extremely steep hills and the cool, marginal climate that is strongly influenced by cool air streams from the Waldviertel, one of Austria's coldest areas, define this wine. Migmatitic gneiss and some paragneiss, typical primary rock formations with thin layers of top soil, dominate this most western part of the Wachau valley.

Grape Variety

Neuburger is a crossing of Roter Veltliner and Sylvaner. The variety is rather drought resistant and thrives and prospers particularly well on the poor primary rock soils of the Wachau. Neuburger displays an excellent assimilation capacity and increases sugar levels in the grapes quite quickly. Therefore, the varietal is particularly well off in the cooler, Western part of the Wachau valley.

Classification

Federspiel wines have a maximum alcohol content of 12.5%. Chaptalisation is strictly forbidden. The name Federspiel is derived from falconry which was a very popular leisure time activity among the nobility in medieval times. The falcon stands for the remarkable elegance of these dry white wines. Federspiel® is a registered trademark of Vinea Wachau Nobilis Districtus e.V.

Vinification

The Neuburger vines are cultivated in the classical Lenz Moser trellis-system. The average yield was 5.000 kg per hectare. After multiple selections, the grapes were carefully hand-picked at the beginning of October. Our modern grape-reception enables us to conduct a rigid selection of 100% healthy grapes. After gentle pressing, the spontaneous fermentation took place in big wooden casks. The final cuvée was created after tasting the different pressings in blending trials together with the Sommelier Union Austria.

Tasting Notes

Bright lemon-straw in colour; the aromas are complex on the nose revealing notes of crushed red apple, hints of citrus blossom, walnut and almond and fine spices. Powerful and classy on the palate, a very juicy fruit, balanced, refreshing wine with a good structure.

Enjoyment

Serve well chilled at about 10°C. The particular elegance of this wine makes it very versatile with food. Perfect for hearty snacks but substantial enough to accompany the Austrian dishes such as the traditional „Tafelspitz“ (beef pot roast). Enjoy young or age for 3-5 years.

91 points | FALSTAFF

Alcohol: 12,5% | **Acidity:** 6,4% | **Residual Sugar:** 1,7 g/l

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