DOMÄNE WACHAU



RIESLING FEDERSPIEL®

RIED LOIBENBERG 2019



Origin & Terroir

Entering the Wachau from the east, the Loibenberg is the first striking elevation of the valley and reaches an altitude of more than 420 metres above sea level. Loibenberg is one of the biggest single-vineyards of the Wachau, south facing and influenced by the warm Pannonian climate. It is therefore also called the "hotplate" of the Wachau. The terroir is defined by weathered gneiss soils with layers of loess and loam in some areas as well as warm Pannonian air streams from the east. Domäne Wachau owns approximately two hectares of Riesling on Loibenberg.

Grape Variety

Riesling thrives and prospers in the cool marginal climate of the Wachau. The grape variety demands top vineyard sites and poor soils for best results. For late ripening varietals like Riesling, Loibenberg is especially adequate as grapes reach the desired level of ripeness relatively early in this prime vineyard.

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 vines on the steep stone terraces are cultivated in the traditional Lenz Moser- trellis system. The average yield amounted to 5.400 kg per hectare; the grapes were carefully hand-picked at the middle of October. After maceration and temperature controlled fermentation the wine matured in stainless steel tanks before spending several weeks on the fine lees.

Tasting Notes

The wine is a lively bright yellow color with a delicate green glow. The aromas are concentrated and intense: stone fruit, white peach, ripe apricot, hints of exotic fruits and smoky mineral notes. Substance and depth on the palate combined with a lively acidity result in brilliant wine with aging potential.

Enjoyment

We recommend serving more full bodied white wines, including this Riesling, at warmer temperature, i.e. 10°C. This wine is an ideal accompaniment to sophisticated dishes such as seafood, fish, roast duck or goose.

91 points | FALSTAFF

Alcohol: 12,5% | **Acidity:** 7,8% | **Residual Sugar:** 1,9 g/l

3601 Dürnstein 107 | Austria | Tel.: +43-(0)27 11-371 | Fax: +43-(0)27 11-371-13
office@domaene-wachau.at | www.domaene-wachau.at

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