



DOMÄNE
WACHAU

ZWEIGELT ROSÉ FEDERSPIEL HIMMELSTIEGE 2020

This rosé has pronounced mineral character, intense fruit and enchanting freshness - a wine with style and character.

ORIGIN & TERROIR

The Himmelstiege was originally a steep terraced vineyard in Dürnstein and a popular wine for decades. Nowadays, the grapes come from terraced vineyards, partially supported by dry stone walls and vineyards along the Danube, mainly from Dürnstein and Loiben. The poor soil in the vineyards and their special exposition yield very typical Wachau wines with pronounced fruit aromas and a unique mineral character.

VINTAGE 2020

Das Wein-Jahr 2020 ist geprägt von zahlreichen Herausforderungen: Im Sommer haben sich Sonnenschein und regnerisch-feuchtes Wetter abgewechselt und letztendlich wurde die Wachau Ende August noch von einem Hagelschauer heimgesucht.

VINEYARD & CELLAR

Blauer Zweigelt is quite easily manageable in the vineyards, however, yields tend to become too high without a rigid quantity control. The grapes for this Zweigelt Rosé were harvested by hand, destemmed, crushed and after several hours of maceration, some of the must was separated and fermented in stainless steel tanks. Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides.

CHARACTER & STYLE

Delicate aromas of cassis, black cherries and strawberry, hints of citrus, star anise and delicate spiciness; medium bodied, the palate is fruity yet balanced with a refreshing acidity. Great drinking pleasure! 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 wines. Serve well chilled, directly from the fridge. Drink within the first year after bottling for maximum freshness. This rosé is perfect as a summer wine for a casual afternoon on the terrace, on the beach or on the balcony. The wine goes well with light or spicy Mediterranean dishes such as a Sakhshuka, a Greek salad with sheep's cheese, antipasti or a fish platter with tzatziki. It also ideally accompanies Austrian cuisine such as Roast chicken with french fries, sauteed porcini or a fried trout with vegetables. This tangy Federspiel also excels with Far Eastern cuisine such as Thai Kho To (braised and caramelized fish).

Alcohol: 12 % | Acidity: 7,1 ‰ | Residual Sugar: 1,3 g/l



BAROQUE CELLAR PALACE



HIMMELSTIEGE



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

