



DOMÄNE
WACHAU

RIESLING FEDERSPIEL CLASSIC 2020

Juicy stone fruit and a graceful structure. The piquant acidity is nicely balanced with deep aroma and fruit.

ORIGIN & TERROIR

Grapes for Riesling Federspiel Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical and consistent style of Riesling from Wachau with plenty of fruit.

VINTAGE 2020

Wines of the 2020 vintage show clear and precise character with a fresh, fruity note, although the harvest yielded only marginal quantities. What began as a dry, warm year turned into a summer that alternated between sunny and rainy periods, and in late August the Wachau suffered a severe hailstorm. It is especially vintages like 2020 that underscore how important it is to pick and carefully select grapes by hand.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

Delicate nectarine notes, citrus, wild herbs, and hints of passion fruit. On the palate juicy fruit aromas with an elegant structure, the lively acidity is perfectly balanced by the great fruit and depth of aromas. 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. Serve well chilled. Our Riesling Federspiel Classic is great for fish cuisine; whether domestic freshwater fish such as fried trout with parsley potatoes or something more southern like Spaghetti Frutti di Mare or a touch of the Far East like a Thai Ca Kho To (caramelized fish). This Riesling is also ideal with fried asparagus, whether with ham or some Parmesan, or serves well "solo", as a sophisticated summer wine.

Alcohol: 12 % | Acidity: 8,2 ‰ | Residual Sugar: 2,2 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER



WACHAUER
AUSTRIA