



DOMÄNE  
WACHAU

# SAUVIGNON BLANC FEDERSPIEL TERRASSEN 2020

**A medium bodied wine with typical aromas, like green pepper and gooseberry with hints of lemongrass.**

## ORIGIN & TERROIR

The grapes for this Sauvignon Blanc were carefully hand-picked from vineyards throughout the Wachau valley with its specific microclimate and meagre primary rock soils, mainly from the southern bank of the Danube (Rossatz-Arnsdorf). It exhibits a very typical Wachau style with a pronounced greenish fruit-driven character with tropical elegance and minerality.

## 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

This is a classical-style Sauvignon Blanc Federspiel with a tropical and juicy character. Aromas of green pepper and gooseberry, hints of lemongrass and subtle notes of wildflowers on the nose; the body is medium-dry, elegant, and well-balanced with a refreshing acidity. 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. Drink now or store to mature for 2-3 years. Sauvignon Federspiel Terrassen is the perfect accompaniment to Austrian cuisine such as sour beef, smoked trout, carp with root vegetables or a small, fresh salad with creamy sheep cheese. The wine also goes well with Italian dishes, for example a fish antipasti or ricotta ravioli. For those who would like to combine it with more exotic dishes, Thai Som Tam (spicy papaya salad) or Indian Paneer Tikka (grilled cheese skewers) are highly recommended for this Sauvignon Blanc-Federspiel.

Alcohol: 12,5 % | Acidity: 6,7 ‰ | Residual Sugar: 1,0 g/l

90 Points | FALSTAFF



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

