



DOMÄNE  
WACHAU

# NEUBURGER FEDERSPIEL SPITZER GRABEN 2020

**This rare grape variety makes a wine that is fleshy and vigorous, with elegant nut aromas and a harmonious finish. This wine was produced in cooperation with the Austrian Sommelier Union.**

## 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.

## 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. 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.

## CHARACTER & STYLE

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. 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. 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.

Alcohol: 12 % | Acidity: 6,9 ‰ | Residual Sugar: 1 g/l



BAROQUE CELLAR PALACE



SPITZER GRABEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER



VEGAN

NACHHALTIG  
AUSTRIA