



DOMÄNE  
WACHAU

# RIESLING FEDERSPIEL RIED BRUCK 2020

**A Riesling from one of the coolest, steepest and most spectacular vineyards of the Wachau. Impressive minerality!**

## ORIGIN & TERROIR

Bruck is probably one of the most exciting and unique single-vineyards of the Wachau. It is situated on the very edge of Austria's winegrowing zone. Thanks to the particular microclimate, the grapes in the south facing and steeply terraced Bruck vineyard ripens beautifully. Wines from Bruck are characterised by distinctively cool scents and particular elegance.

## 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.

## WEINGARTEN & KELLER

The vines are cultivated on extremely steep terraces. The average yield was 2.500 kg per hectare. Grapes for Riesling Federspiel Bruck were carefully hand-picked at the middle of October. After maceration and temperature-controlled fermentation in stainless steel tanks the wine matures in stainless steel before bottling.

## STIL & CHARAKTER

The distinctive "Bruck-style" is smoky with a precise structure and complex rich stone fruit aromas and exotic. The palate is balanced and elegant tasting of peach, ripe apricot and delicious apple. The persistent minerality and racy acidity are well balanced by this wine's full-body and lasting-finish. The name "Federspiel" dates back to medieval times and is derived from falconry. The falcon is symbolic for the elegance and liveliness of the Federspiel wines. Served chilled, the Riesling is ideal as an aperitif and goes perfectly with Austrian fish cuisine such as Pike dumplings or a char tartare. It can also be more Mediterranean, for example with a Branzino in a salt crust with rosemary potatoes or prosciutto with melon. Ried Bruck is also a great tip for sushi and sashimi and goes well with "spicy prawns".

Alcohol: 12,5 % | Acidity: 8,5 ‰ | Residual Sugar: 1,6 g/l

92 Points | FALSTAFF  
17 Points | GAULT&MILLAU

93 Points | PARKER



BAROQUE CELLAR PALACE



RIED BRUCK



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

