



DOMÄNE
WACHAU

RIESLING FEDERSPIEL RIED LOIBENBERG 2020

An archetypical Federspiel - fine, juicy stone fruit aromas, a full body and discreet mineral notes

ORIGIN & TERROIR

Entering the Wachau from the east, the Loibenberg is the first striking elevation of the valley and reaches an altitude of more than 420 metres above sea level. Loibenberg is one of the biggest single-vineyards of the Wachau, south facing and influenced by the warm Pannonian climate. It is therefore also called the "hotplate" of the Wachau. The terroir is defined by weathered gneiss soils with layers of loess and loam in some areas as well as warm Pannonian air streams from the east. Domäne Wachau owns approximately two hectares of Riesling on Loibenberg.

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

The aromas are concentrated and intense: stone fruit, white peach, ripe apricot, hints of exotic fruits and smoky mineral notes. Substance and depth on the palate combined with a lively acidity result in brilliant wine with aging potential. 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. We recommend serving more full-bodied white wines, including this Riesling, at warmer temperature, i.e. 10°C. This wine is an ideal accompaniment to sophisticated dishes such as seafood, fish, roast duck, or goose.

Alcohol: 12,5 % | Acidity: 7,7 ‰ | Residual Sugar: 1,4 g/l



BAROQUE CELLAR PALACE



RIED LOIBENBERG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

