



DOMÄNE
WACHAU

RIESLING FEDERSPIEL RIED STEINRIEGL 2020

The vines for this elegant Federspiel are rooted in meagre rock. Peach and fresh herbs mingle with white blossoms.

ORIGIN & TERROIR

Steinriegl is a southwest-facing steep vineyard in the wine-growing village of Weissenkirchen. The terroir is characterized by its proximity to the forest, the cool terraces and the rich lime silicate soils. The wines offer a firm texture, elegance and appealing flavours.

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

Dense and intensive on the nose, an abundance of white flowers, apricot, subtle hints of spices and elderflower; the flavours follow through on the palate, very multi-layered, the mouth-watering acidity is beautifully balanced by the flavourful fruit; a very elegant Riesling with character and strength. 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. Serve well chilled. This Riesling is a classic accompaniment to fresh Mediterranean cuisine such as a Bouillabaisse, grilled sea wolf or a Piccata Milanese. Steinriegl also goes ideally with sushi, sashimi & Co, but also with baked dishes such as shrimp in tempura batter. Riesling Federspiel goes well with Austrian dishes, such as trout blue with a crunchy summer salat with sheep or goat cheese or with baked carp.

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

92 Points | FALSTAFF

93+ Points | PARKER



BAROQUE CELLAR PALACE



RIED STEINRIEGL



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

