



DOMÄNE
WACHAU

RIESLING FEDERSPIEL DÜRNSTEIN 2020

A bouquet of ripe apricots and vineyard peach on the nose. Concentration and depth on the palate.

ORIGIN & TERROIR

Grapes for the "Dürnstein"-wines are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful 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.

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

On the nose multi-layered and intensive aromas of nectarine, typical Riesling aromatic; the intensive fruit aromas follow through on the palate, rich and juicy, apricot, the structure is elegant; subtle minerality and smoky character, well balanced due to a mouth-watering acidity and its tangy fruit. 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. 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. Riesling Federspiel Dürnstein is also a great tip for sushi and sashimi and goes well with "spicy prawns".

Alcohol: 12 % | Acidity: 8,3 ‰ | Residual Sugar: 8,4 g/l

91 Points | FALSTAFF



BAROQUE CELLAR PALACE



DÜRNSTEIN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

