



DOMÄNE
WACHAU

RIESLING FEDERSPIEL WEISSENKIRCHEN 2020

A very elegant and subtle bouquet with fine peach and apricot aromas. Perfect to pair with delicate fish dishes

ORIGIN & TERROIR

The grapes for the Weissenkirchen-wines are sourced from vineyards surrounding the commune of Weissenkirchen. This commune includes, besides Weissenkirchen itself, the Wachau villages of Joching, Wösendorf and St. Michael. The wines display an elegant and mineral style that is typical for this part of the Wachau. Vineyards include premium sites of Achleiten, Klaus, Kollmütz and Weitenberg.

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 pronounced with juicy nectarine, hints of lemongrass and fresh citrus. These stone fruit aromas come into balance with a refreshing acidity - this wine is a classic and elegant example of Riesling Federspiel. 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. This Riesling is a classic accompaniment to fresh Mediterranean cuisine such as a Bouillabaisse, grilled sea wolf or a Piccata Milanese. It 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 % | Acidity: 8,3 ‰ | Residual Sugar: 3,4 g/l

90 Points | FALSTAFF



BAROQUE CELLAR PALACE



WEISSENKRICHEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

