



DOMÄNE
WACHAU

ZWEIGELT ROSÉ FEDERSPIEL TERRASSEN 2021

This rosé from Zweigelt exhibits depth and character. Well-defined red berry fruit with a crisp, elegant finish.

ORIGIN & TERROIR

Red grapes are grown throughout the Wachau valley. Chosen for their specific microclimate and meagre primary rock soils, the vineyard sites for this wine were carefully hand-picked from steeply terraced vineyards throughout the Wachau valley. It exhibits a very typical and consistent style characterized by fresh fruit.

VINTAGE 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

VINEYARD & CELLAR

Blauer Zweigelt is manageable in the vineyards, however, yields tend to become too high without a rigid quantity control. The grapes for this Zweigelt Rosé were handpicked, destemmed, crushed and after several hours of maceration, some of the must was separated and fermented in stainless steel tanks.

CHARACTER & STYLE

This wine is open and playful on the nose, delicate aromas of currants, strawberries, hints of cloves and delicate citrus; medium-bodied, the palate is fruity yet balanced with a refreshing acidity. 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 wines. Serve well chilled, directly from the fridge. Drink within the first year after bottling for maximum freshness. This rosé is perfect as a summer wine for a casual afternoon on the terrace, on the beach or on the balcony. The wine goes well with light or spicy Mediterranean dishes such as a Sakhshuka, a Greek salad with sheep's cheese, antipasti or a fish platter with tzatziki. It also ideally accompanies Austrian cuisine such as Roast chicken with french fries, sauteed porcini or a fried trout with vegetables. This tangy Federspiel also excels with Far Eastern cuisine such as Thai Kho To (braised and caramelized fish).

Alcohol: 12 % | Acidity: 7,8 ‰ | Residual Sugar: 2,3 g/l

90 Points | FALSTAFF



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

