



DOMÄNE
WACHAU

RIESLING FEDERSPIEL ^{RIED} BRUCK 2021

A Riesling from one of the coolest, steepest and most spectacular vineyards of the Wachau. Impressive minerality!

ORIGIN & TERROIR

Bruck is probably one of the most exciting and unique single-vineyards of the Wachau. It is situated on the very edge of Austria's winegrowing zone. Thanks to the particular microclimate, the grapes in the south facing and steeply terraced Bruck vineyard ripens beautifully. Wines from Bruck are characterized by distinctively cool scents and particular elegance.

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

The cultivation of the steep dry stone terraced vineyards and the poor soil, which can only be worked by hand, reduce the yield. Particular attention is paid to the care of the dry stone walls in this vineyard. The grapes are harvested by hand in several picking passages and strict selection. After a short maceration period, the wine is fermented under controlled temperature and aged on their fine lees in stainless steel tanks bevor botteling.

CHARACTER & STYLE

The distinctive "Bruck-style" is smoky with a precise structure and complex rich stone fruit aromas and exotic. The palate is balanced and elegant tasting of peach, ripe apricot and delicious apple. The persistent minerality and racy acidity are well balanced by this wine's full-body and lasting-finish. 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. 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. Ried Bruck is also a great tip for sushi and sashimi and goes well with "spicy prawns".

2021: 95 Points | PARKER 94 Points | FALSTAFF

2020: 93 Points | PARKER 92 Points | FALSTAFF 91 Points | WINE SPECTATOR
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2019: 93 Points | JAMES SUCKLING 91 Points | FALSTAFF 91 Points | WINE ENTHUSIAST



Alcohol: 12,5 % | Acidity: 8,8 ‰ | Residual Sugar: 3,1 g/l



BAROQUE CELLAR PALACE



RIED BRUCK



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

