



DOMÄNE
WACHAU

WEISSBURGUNDER FEDERSPIEL TERRASSEN 2021

An ideal accompaniment to asparagus and other vegetable dishes. Delicate floral notes on the nose, perfectly balanced on the palate.

ORIGIN & TERROIR

The grapes for this Weissburgunder Federspiel are grown in steep terraced vineyards throughout the Wachau valley. The majority of the grapes come from Joching, Wösendorf and Spitz. This enables us to yield a consistent and characteristic wine style with plenty of 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

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.

CHARCTER & STYLE

The aromas of this wine are of yellow apple, ripe gooseberry, subtle nuances of almond tinged with hints of quince that all translate with an elegant and graceful style on the palate. Medium-bodied and well balanced with a fresh acidity and the fine hazelnut flavours, juicy fruit and floral notes lead to its medium-long and luscious finish. 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. Enjoy well chilled, directly from the fridge. Drink now or age for two to three years. Weissburgunder Federspiel Terrassen is absolutely awesome with many asparagus' dishes, as for example asparagus risotto, asparagus with ham or classically with vinaigrette or with sauce hollandaise. The wine also goes well with down-to-earth dishes from Austrian cuisine such as Fleischlaberl (rissoles), Schinkenfleckerl (pasta ham bake) or a baked carp with potato salad. If you like it hearty, we recommend a Caprese salad, spicy tacos and burritos. But also, for Far Eastern cuisine such as a slowly cooked and glazed pork belly (Chinese) this Federspiel shines.



Alcohol: 12 % | Acidity: 8 ‰ | Residual Sugar: 2,9 g/l

90 Points | FALSTAFF



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

