



DOMÄNE  
WACHAU

# RIESLING FEDERSPIEL <sup>RIED</sup> 1000-EIMER-BERG 2024

An outstanding vineyard in the village of Spitz - the unique climate and exposition yield complex Rieslings.

## ORIGIN & TERROIR

The 1000-Eimer-Berg, a sub-vineyard of Burgberg, is a striking elevation in the Wachau village of Spitz and also the village's impressive landmark. The extremely steep stone terraces with their weathered crystalline top soil on the paleozoic gneiss are south-east facing. A permanent circulation of cool air is responsible for the particular elegance, the crisp acidity and the fine stonefruit aromas of Rieslings from 1000-Eimer-Berg. The name "1000-Eimer-Berg" is derived from the ancient word "Eimer", a storage vessel for wine and must. One "Eimer" could hold 56 litres of wine.

## VINTAGE 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vigneron and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

## 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

A striking cool-climate style, the wine has distinctive flavors of ripe apricot, delicious apple and hints of honeysuckle. The fruity palate is beautifully balanced with a long-lasting mouthfeel and freshness due to a zesty acidity which all translate a great drinkability. 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. Our Riesling Federspiel 1000-Eimer-Berg is classic for fish cuisine; whether domestic freshwater fish such as fried trout with parsley potatoes or something more southern like Spaghetti Frutti di Mare or a touch of the Far East like a Thai Ca Kho To (caramelized fish). 1000-Eimer-Berg is also ideal with fried asparagus, whether with ham or some Parmesan, or serves well "solo", as a sophisticated summer wine.



Alcohol: 12,0 % | Acidity: 7,0 ‰ | Residual Sugar: 1,7 g/l

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS  
91 | FALSTAFF 91 | VINOUS

2023: 93 | A LA CARTE 91 | FALSTAFF

2022: 92 | FALSTAFF

2021: 93 | FALSTAFF 93+ | PARKER



BAROQUE CELLAR PALACE



RIED 1000-EIMER-BERG



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER



VEGAN

NACHHALTIG  
AUSTRIA