



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 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 vignerons 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

The cultivation of the steep dry stone terraced vineyards and the poor soil, which can only be worked by hand, reduce the yield. 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. Particular attention is paid to the care of the dry stone walls in this vineyard. 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 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".

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

92 | FALSTAFF 92 | VINOUS 92 | JAMES SUCKLING

2023: 92+ | A LA CARTE 92 | FALSTAFF

2022: 91 | FALSTAFF 92 | JAMES SUCKLING

2021: 95 | PARKER 94 | FALSTAFF







RIED BRUCK



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER









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Alcohol: 12,0 % | Acidity: 6,7 % | Residual Sugar: 1,0 g/l