



DOMÄNE  
WACHAU

# RIESLING FEDERSPIEL WEISSENKIRCHEN 2024

**A very elegant and subtle bouquet with fine peach and apricot aromas. Perfect to pair with delicate fish dishes**

## ORIGIN & TERROIR

The grapes for the Weissenkirchen-wines are sourced from vineyards surrounding the commune of Weissenkirchen. This commune includes, besides Weissenkirchen itself, the Wachau villages of Joching, Wösendorf and St. Michael. The wines display an elegant and mineral style that is typical for this part of the Wachau.

## 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

The aromas are pronounced with juicy nectarine, hints of lemongrass and fresh citrus. These stone fruit aromas come into balance with a refreshing acidity - this wine is a classic and elegant example of Riesling Federspiel. 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. This Riesling is a classic accompaniment to fresh Mediterranean cuisine such as a Bouillabaisse, grilled sea wolf or a Piccata Milanese. It also goes ideally with sushi, sashimi & Co, but also with baked dishes such as shrimp in tempura batter. Riesling Federspiel goes well with Austrian dishes, such as trout blue with a crunchy summer salad with sheep or goat cheese or with baked carp.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS  
90 | FALSTAFF  
2023: 90 | FALSTAFF  
2022: 90 | FALSTAFF



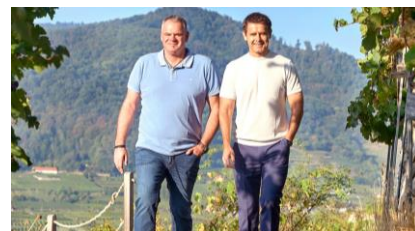
Alcohol: 12,0 % | Acidity: 7,0 ‰ | Residual Sugar: 1,8 g/l



BAROQUE CELLAR PALACE



WEISSENKRICHEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGROBER

