



DOMÄNE
WACHAU

RIESLING FEDERSPIEL WEISSENKIRCHEN 2022

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. Vineyards include premium sites of Achleiten, Klaus, Kollmütz and Weitenberg.

VINTAGE 2022

A mild and dry winter was followed by a wet April. The moisture captured by the soil during that time helped carry the vines through the hot summer days. Unfortunately, the weather turned poorly in September. We found ourselves frequently fighting the rains, especially at the beginning of harvest. To our delight, the sun returned as the calendar switched to October, and the grapes enjoyed a slow, ideal ripening. The result: elegant and focused wines of energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

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.

2022: 90 Points | FALSTAFF

2021: 90 Points | FALSTAFF

2020: 90 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS



Alcohol: 12,0 % | Acidity: 8,4 ‰ | Residual Sugar: 1,7 g/l



BAROQUE CELLAR PALACE



WEISSENKRICHEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

