



DOMÄNE
WACHAU

SAUVIGNON BLANC FEDERSPIEL TERRASSEN 2022

A medium bodied wine with typical aromas, like green pepper and gooseberry with hints of lemongrass.

ORIGIN & TERROIR

The grapes for this Sauvignon Blanc were carefully hand-picked from vineyards throughout the Wachau valley with its specific microclimate and meagre primary rock soils, mainly from the southern bank of the Danube (Rossatz-Arnsdorf). It exhibits a very typical Wachau style with a pronounced greenish fruit-driven character with tropical elegance and minerality.

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

This is a classical-style Sauvignon Blanc Federspiel with a tropical and juicy character. Aromas of green pepper and gooseberry, hints of lemongrass and subtle notes of wildflowers on the nose; the body is medium-dry, elegant, and well-balanced with a refreshing acidity. 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. Drink now or store to mature for 2-3 years. Sauvignon Federspiel Terrassen is the perfect accompaniment to Austrian cuisine such as sour beef, smoked trout, carp with root vegetables or a small, fresh salad with creamy sheep cheese. The wine also goes well with Italian dishes, for example a fish antipasti or ricotta ravioli. For those who would like to combine it with more exotic dishes, Thai Som Tam (spicy papaya salad) or Indian Paneer Tikka (grilled cheese skewers) are highly recommended for this Sauvignon Blanc-Federspiel.

2022: tba

Alcohol: 12,0 % | Acidity: 6,3 % | Residual Sugar: 1,1 g/l

2021: 90 Points | FALSTAFF

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

90 Points | FALSTAFF

2018: 91 Points | A LA CARTE



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER