



DOMÄNE
WACHAU

CHARDONNAY FEDERSPIEL TERRASSEN 2022

A characteristic Chardonnay with Wachau finesse. Balanced, elegant and an ideal accompaniment to the traditional Austrian cuisine.

ORIGIN & TERROIR

The grapes for Chardonnay Terrassen Federspiel were carefully hand-picked from steep terraced vineyards throughout the Wachau valley with its specific microclimate and meagre primary rock soils. It exhibits a very typical Wachau style with a pronounced fruit-driven character.

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

Aromas of white peach, forest honey and hints of hazelnut are followed by exotic fruits and quince on the palate. The wine is medium-bodied, elegant and well-balanced. 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 directly from the fridge. Drink now or store to mature for 2-3 years. Chardonnay Federspiel Terrassen ideally accompanies Austrian cuisine such as for example Schinkenfleckerl (pasta ham bake), Fleischlaberl (rissoles) with mashed potatoes or trout "Müllerin"-style. The wine also goes well with Mediterranean dishes, for example a Saltimbocca or a fruity fish carpaccio. Also, for Far Eastern cuisine such as Vietnamese Goi Cuôn (spring rolls) or Indian Paneer Tikka (grilled cheese skewers) this Chardonnay Federspiel shines.



Alcohol: 12,5 % | Acidity: 7,0 ‰ | Residual Sugar: 3,3 g/l

2022: 91 Points | FALSTAFF

2021: 90 Points | FALSTAFF

2020: 91 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

