



DOMÄNE
WACHAU

RIESLING FEDERSPIEL ^{RIED} STEINRIEGL 2022

The vines for this elegant Federspiel are rooted in meagre rock. Peach and fresh herbs mingle with white blossoms.

ORIGIN & TERROIR

Steinriegl is a southwest-facing steep vineyard in the wine-growing village of Weissenkirchen. The terroir is characterized by its proximity to the forest, the cool terraces and the rich lime silicate soils. The wines offer a firm texture, elegance and appealing flavours.

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

Dense and intensive on the nose, an abundance of white flowers, apricot, subtle hints of spices and elderflower; the flavors follow through on the palate, very multi-layered, the mouth-watering acidity is beautifully balanced by the flavorful fruit; a very elegant Riesling with character and strength. 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. Serve well chilled. This Riesling is a classic accompaniment to fresh Mediterranean cuisine such as a Bouillabaisse, grilled sea wolf or a Piccata Milanese. Steinriegl 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 salat with sheep or goat cheese or with baked carp.



Alcohol: 12,5 % | Acidity: 7,4 ‰ | Residual Sugar: 1,9 g/l

2022: 92 Points | FALSTAFF

2021: 94 Points | FALSTAFF 92 Points | JAMES SUCKLING

2020: 92 Points | FALSTAFF 93+ Points | PARKER
Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS2019:



BAROQUE CELLAR PALACE



RIED STEINRIEGL



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

