



DOMÄNE
WACHAU

RIESLING FEDERSPIEL TERRASSEN 2022

Subtle peach and apricot, apple blossom and a touch of lychee. This wine exhibits excellent balance with racy acid perfectly integrated.

ORIGIN & TERROIR

Grapes from different small, terraced vineyard plots were carefully handpicked for this wine. The majority of the grapes come from the vineyards surrounding Spitz, Dürnstein and Weissenkirchen. This Riesling Federspiel reflects the unique climate and primary rock soils of the Wachau Valley.

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 the fine lees in stainless steel tanks.

CHARACTER & STYLE

Present and pronounced on the nose, this wine displays stone fruit, delicate lime, and hints of ripe pear. On the palate there are flavors of juicy white peach and subtle hints of apricot. This wine is well balanced by a refined structure, very fresh, crisp, and plush 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. This Riesling is a classic accompaniment to fresh Mediterranean cuisine such as a Bouillabaisse, grilled sea bass, or Piccata Milanese. It also goes ideally with sushi and sashimi, or with fried dishes such as shrimp tempura. Classic Austrian dishes which pair well with the Riesling Federspiel are baked carp or poached fish with a crunchy summer salad topped with goat cheese.

- 2022: 91 Points | FALSTAFF 92 Points | JAMES SUCKLING
 2021: 90 Points | PARKER
 2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS
 2019: 91 Points | WINE ENTHUSIAST 92 Points | JAMES SUCKLING 91 Points | DECANTER
 2018: 90 Points | WINE SPECTATOR
 Others: TOP 100 Wines of the year, 2011 | WINE SPECTATOR



Alcohol: 12,0 % | Acidity: 7,9 ‰ | Residual Sugar: 2,4 g/l

0,375l | 0,75l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

