



DOMÄNE
WACHAU

RIESLING FEDERSPIEL WEISSENKIRCHEN 2023

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.

VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

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.

- 2023: tba
- 2022: 90 Points | FALSTAFF
- 2021: 90 Points | FALSTAFF
- 2020: 90 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS



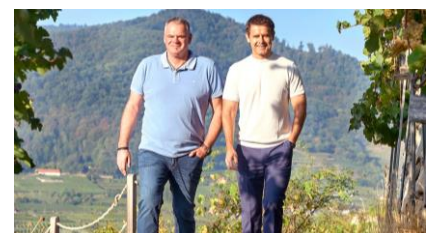
Alcohol: 12,5 % | Acidity: 7,2 ‰ | Residual Sugar: 2,2 g/l



BAROQUE CELLAR PALACE



WEISSENKRICHEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

