



DOMÄNE
WACHAU

RIESLING FEDERSPIEL TERRASSEN 2024

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 2024

The year began with unusually warm weather, with February setting record-high temperatures. This early warmth prompted the vines to bud early, at the end of March. The growing season was marked by extreme weather, including late frosts, hailstorms, summer heat and heavy rains that caused flooding in September. Despite these challenges, we owe immense gratitude to the tireless efforts of our vignerons and a meticulously planned harvest (very early, on September 3rd), that brought in high-quality fruit. The wines of the 2024 vintage present a balanced, crisp acidity as well as the elegance and finesse that are so important to us.

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.

2024: WINEMAKER OF THE YEAR | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS

2023: 90 | FALSTAFF

2022: 91 | FALSTAFF 92 | JAMES SUCKLING



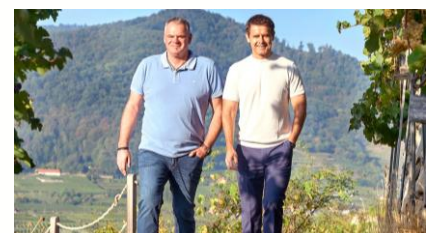
Alcohol: 12,0 % | Acidity: 7,0 ‰ | Residual Sugar: 1,8 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

