

# WEISSBURGUNDER FEDERSPIEL TERRASSEN 2024

An ideal accompaniment to asparagus and other vegetable dishes. Delicate floral notes on the nose, perfectly balanced on the palate.

## **ORIGIN & TERROIR**

The grapes for this Weissburgunder Federspiel are grown in steep terraced vineyards throughout the Wachau valley. The majority of the grapes come from Joching, Wösendorf and Spitz. This enables us to yield a consistent and characteristic wine style with plenty of fruit.

#### **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 3<sup>rd</sup>), 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 their fine lees in stainless steel tanks.

# **CHARCTER & STYLE**

The aromas of this wine are of yellow apple, ripe gooseberry, subtle nuances of almond tinged with hints of quince that all translate with an elegant and graceful style on the palate. Medium-bodied and well balanced with a fresh acidity and the fine hazelnut flavours, juicy fruit and floral notes lead to its medium-long and luscious finish. 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. Enjoy well chilled, directly from the fridge. Drink now or age for two to three years. Weissburgunder Federspiel Terrassen is absolutely awesome with many asparagus' dishes, as for example asparagus risotto, asparagus with ham or classically with vinaigrette or with sauce hollandaise. The wine also goes well with down-to-earth dishes from Austrian cuisine such as Fleischlaberl (rissoles), Schinkenfleckerl (pasta ham bake) or a baked carp with potato salad. If you like it hearty, we recommend a Caprese salad, spicy tacos and burritos. But also, for Far Eastern cuisine such as a slowly cooked and glazed pork belly (Chinese) this Federspiel shines.

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

2023: 91 | FALSTAFF



Alcohol: 12,0 % | Acidity: 4,8 % | Residual Sugar: 1,0 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER





