



DOMÄNE  
WACHAU

# RIESLING FEDERSPIEL <sup>RIED</sup> STEINRIEGL 2024

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 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 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.

2024: WINZER DES JAHRES | FALSTAFF TOP 50 | WORLD'S BEST VINEYARDS  
92 | FALSTAFF 93-95 (3\*) | VINARIA 90-92,4 | WEIN.PUR  
2023: 91+ | A LA CARTE 1.PLATZ DAC CUP | FALSTAFF 95-97 (4\*) | VINARIA  
2022: 92 | FALSTAFF



Alcohol: 12,0 % | Acidity: 6,9 ‰ | Res. Sugar: 2,0 g/l



BAROQUE CELLAR PALACE



RIED STEINRIEGL



ROMAN HORVATH MV & HEINZ  
FRISCHENGRUBER