RIESLING
FEDERSPIEL DÜRNSTEIN 2025

DOMÄNE WACHAU

A bouquet of ripe apricots and vineyard peach on the nose. Concentration and depth on the palate.

ORIGIN & TERROIR
Grapes for the "Dürnstein"-wines are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

VINTAGE 2025
The year started off mild and dry. Despite some local frost and hail damage in May, spring was quite balanced. Summer brought contrasts: hot in June, cool and wet in July, followed by perfect conditions in August. Late-summer weather and cool nights in September were perfect for final ripening. During the harvest, we benefited from the flexibility of our vignerons, as there were repeated interruptions due to occasional rainy days. Thanks to meticulous planning and selective hand-picking, the grapes were harvested at optimal ripeness. A vintage with cool freshness, fine flavours, precise structure, and outstanding potential!

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
On the nose multi-layered and intensive aromas of nectarine, typical Riesling aromatic; the intensive fruit aromas follow through on the palate, rich and juicy, apricot, the structure is elegant; subtle minerality and smoky character, well balanced due to a mouth-watering acidity and its tangy fruit. D 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. Served chilled, the Riesling is ideal as an aperitif and goes perfectly with Austrian fish cuisine such as Pike dumplings or a char tartare. It can also be more Mediterranean, for example with a Branzino in a salt crust with rosemary potatoes or prosciutto with melon. Riesling Federspiel Dürnstein is also a great tip for sushi and sashmi and goes well with "spicy prawns".

5/5 | GAULT MILLAU TOP 50 | FORBES WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD´S BEST VINEYARDS

2023: 91 | FALSTAFF
2022: 90 | FALSTAFF GOLD | SOMMELIER WINE AWARD (UK)

Alcohol: 12,0 % | Acidity: 8,5 ‰ | Res. Sugar: 2,4 g/l

BAROQUE CELLAR PALACE

DÜRNSTEIN

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

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