RIESLING
FEDERSPIEL CLASSIC 2025

DOMÄNE WACHAU

Juicy stone fruit and a graceful structure. The piquant acidity is nicely balanced with deep aroma and fruit.

ORIGIN & TERROIR

Grapes for Riesling Federspiel Classic are sourced from vineyards throughout the Wachau valley. A major part of the grapes are carefully hand-picked from vineyards surrounding the villages of Weissenkirchen, Spitz, Dürnstein, Rossatz-Arnsdorf and Mautern. The wine exhibits a very typical and consistent style of Riesling from Wachau with plenty of fruit.

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

Delicate nectarine notes, citrus, wild herbs, and hints of passion fruit. On the palate juicy fruit aromas with an elegant structure, the lively acidity is perfectly balanced by the great fruit and depth of aromas. 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. Our Riesling Federspiel Classic is great for fish cuisine; whether domestic freshwater fish such as fried trout with parsley potatoes or something more southern like Spaghetti Frutti di Mare or a touch of the Far East like a Thai Ca Kho To (caramelized fish). This Riesling is also ideal with fried asparagus, whether with ham or some Parmesan, or serves well "solo", as a sophisticated summer wine.

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

Alcohol: 12,0 % | Acidity: 7,9 ‰ | Res. Sugar: 2,7 g/l

BAROQUE CELLAR PALACE

WACHAUER TERRACES

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

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