



DOMÄNE
WACHAU

RIESLING FEDERSPIEL ^{RIED} LOIBENBERG 2025

An archetypical Federspiel - fine, juicy stone fruit aromas, a full body and discreet mineral notes

ORIGIN & TERROIR

Entering the Wachau from the east, the Loibenberg is the first striking elevation of the valley and reaches an altitude of more than 420 metres above sea level. Loibenberg is one of the biggest single-vineyards of the Wachau, south facing and influenced by the warm Pannonian climate. It is therefore also called the "hotplate" of the Wachau. The terroir is defined by weathered gneiss soils with layers of loess and loam in some areas as well as warm Pannonian air streams from the east. Domäne Wachau owns approximately two hectares of Riesling on Loibenberg.

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

The aromas are concentrated and intense: stone fruit, white peach, ripe apricot, hints of exotic fruits and smoky mineral notes. Substance and depth on the palate combined with a lively acidity result in brilliant wine with aging potential. 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. Riesling Loibenberg is an excellent accompaniment to Italian cuisine such as Spaghetti alle Vongole, a Vitello Tonnato or grilled sea fish. Root carp baked vegetables or roasted char are perfect Austrian dishes which are also great with this wine. But also goes perfectly with puristic dishes from Asia as for example steamed fish with coriander.

- 2025: TOP 50 | FORBES 5/5 | GAULT MILLAU
 2024: WINEMAKER OF THE YEAR | FALSTAFF
 TOP 50 | WORLD'S BEST VINEYARDS 1ST PLACE | WACHAU DAC CUP
 93 | FALSTAFF 92 | VINOUS
 2023: 93+ | A LA CARTE 92 | FALSTAFF
 2022: 92 | FALSTAFF



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



BAROQUE CELLAR PALACE



RIED LOIBENBERG



ROMAN HORVATH MV & HEINZ
FRISCHENGRUBER

