



DOMÄNE
WACHAU

NEUBURGER FEDERSPIEL SPITZER GRABEN 2025

A rare grape variety with a lot of expression and a great spectrum of aromas from the cool Spitzer Graben.

ORIGIN & TERROIR

Grapes from steep terraced vineyards from the „Spitzer Graben“ (a narrow valley leading up to the north), including famous single-vineyard sites such as Bruck, Setzberg, Trenning, Kalkofen and Brandstatt were carefully hand-picked for this wine. The extremely steep hills and the cool, marginal climate that is strongly influenced by cool air streams from the Waldviertel, one of Austria's coldest areas, define this wine. Migmatitic gneiss and some paragneiss, typical primary rock formations with thin layers of top soil, dominate this most western part of the Wachau valley.

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. After gentle pressing, the spontaneous fermentation took place in big wooden casks.

CHARACTER & STYLE

the aromas are complex on the nose revealing notes of crushed red apple, hints of citrus blossom, walnut and almond and fine spices. Powerful and classy on the palate, a very juicy fruit, balanced, refreshing wine with a good structure. 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. It goes just as well with a hearty Brettljause (typical Austrian cold cuts) as it does with a cooked shoulder jerk with hash browns and chive sauce or a roast chicken. It can also be Mediterranean dish like a „Pesce al Forno“ (fried sea bream) or Far Eastern spicy cuisine like a Wagyu Carpaccio (from Japanese beef) on sesame cream and basil. Enjoy young or age for 3-5 years.

2025: TOP 50 | FORBES 5/5 | GAULT MILLAU
2024: WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD'S BEST VINEYARDS 92 | FALSTAFF



Alcohol: 12,5 % | Acidity: 6,6 ‰ | Res. Sugar: 1,0 g/l



BAROQUE CELLAR PALACE



SPITZER GRABEN



ROMAN HORVATH MW & HEINZ
FRISCHENGRUBER

