RIESLING
FEDERSPIEL TERRASSEN 2025

DOMÄNE WACHAU

A wonderfully juicy Riesling! Delicate stone fruit aromas combine with the aroma of exotic fruits.

ORIGIN & TERROIR
Grapes from different small, terraced vineyard plots were carefully handpicked for this wine. The majority of the grapes come from the vineyards surrounding Spitz, Dürnstein and Weissenkirchen. This Riesling Federspiel reflects the unique climate and primary rock soils 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, with the must then fermented under controlled temperature and aged on the fine lees in stainless steel tanks.

CHARACTER & STYLE
Present and pronounced on the nose, this wine displays stone fruit, delicate lime, and hints of ripe pear. On the palate there are flavors of juicy white peach and subtle hints of apricot. This wine is well balanced by a refined structure, very fresh, crisp, and plush acidity. 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. This Riesling is a classic accompaniment to fresh Mediterranean cuisine such as a Bouillabaisse, grilled sea bass, or Piccata Milanese. It also goes ideally with sushi and sashimi, or with fried dishes such as shrimp tempura. Classic Austrian dishes which pair well with the Riesling Federspiel are baked carp or poached fishwith a crunchy summer salad topped with goat cheese.

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

2023: 90 | FALSTAFF
2022: 91 | FALSTAFF 92 | JAMES SUCKLING

Alcohol: 12,0 % | Acidity: 8,6 ‰ | Res. Sugar: 2,3 g/l

BAROQUE CELLAR PALACE

WACHAUER TERRASSEN

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA