



DOMÄNE
WACHAU

ROSÉ SANTÉ FEDERSPIEL TERRASSEN 2025

**Spicy, fruity hints of raspberries, cherries and herbs - refreshing and charming with depth!
Zweigelt & Pinot Noir!**

ORIGIN & TERROIR

Blauer Zweigelt grapes for this Rosé come from vineyards on both the right and left banks of the Danube. The vines are grown partly on terraced vineyards supported by dry stone walls. The terraces are characterized by meagre primary rock soils. Smallest Pinot Noir plots are planted throughout the whole region.

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 vigneron, 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. The vineyards are permanently cover-cropped. To increase soil vitality, we use biodynamic compost. After hand-picking and careful selection in the vineyard, Zweigelt grapes are destemmed and gently pressed after a few hours of maceration. Fermentation is increasingly spontaneous in stainless steel, and partly in large oak casks and concrete eggs. Some Pinot Noir is partially vinified together with Zweigelt, another part is fermented in small used oak barrels. This gives the wine additional character and depth.

CHARACTER & STYLE

Rosé Santé Federspiel is open and multi-layered in the nose. On the palate, elegant, cherry notes are accompanied by a salty acidity and a hint of reduction. Spicy hints on the finish, elegant, very structured and powerful, but still refreshing - a pronounced wine with charm and excitement. Serve well chilled. This sophisticated Rosé is already very approachable in its youth but has potential to age for at least a few years. Offering plenty of aromas, it is the perfect accompaniment to light or spicy Mediterranean dishes such as a Shakshuka, a Picatta Milanese, antipasti with prosciutto and finocchiona (fennel salami) or a fish platter with tzatziki. It also ideally accompanies Austrian cuisine such as Minced roast, cabbage pasta or lamb shank with Provencal herbs. Also, for Far Eastern cuisine such as Thai Kho To (braised and caramelized fish) or vegetable tempura, this top rosé shines wonderfully.

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



Alcohol: 12,5 % | Acidity: 6,7 ‰ | Res.Sugar: 3,7 g/l



BAROQUE CELLAR PALACE



OAK BARRELS



ROMAN HORVATH MW & HEINZ
FRISCHENGROBER