RIESLING
FEDERSPIEL RIED BRUCK 2025

DOMÄNE WACHAU

A Riesling from one of the coolest, steepest and most spectacular vineyards of the Wachau. Impressive minerality!

Alcohol: 12,5 % | Acidity: 8,6 ‰ | Res.Sugar: 1,3 g/l

ORIGIN & TERROIR
Bruck is probably one of the most exciting and unique single-vineyards of the Wachau. It is situated on the very edge of Austria's winegrowing zone. Thanks to the particular microclimate, the grapes in the south facing and steeply terraced Bruck vineyard ripens beautifully. Wines from Bruck are characterized by distinctively cool scents and particular elegance.

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 lexibility 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
The cultivation of the steep dry stone terraced vineyards and the poor soil, which can only be worked by hand, reduce the yield. 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. Particular attention is paid to the care of the dry stone walls in this vineyard. 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 distinctive "Bruck-style" is smoky with a precise structure and complex rich stone fruit aromas and exotic. The palate is balanced and elegant tasting of peach, ripe apricot and delicious apple. The persistent minerality and racy acidity are well balanced by this wine's full-body and lasting-finish. The name "Federspiel" dates back to medieval times and is derived from falconry. The falcon is symbolic for the elegance and liveliness of the Federspiel wines. Served chilled, the Riesling is ideal as an aperitif and goes perfectly with Austrian fish cuisine such as Pike dumplings or a char tartare. It can also be more Mediterranean, for example with a Branzino in a salt crust with rosemary potatoes or prosciutto with melon. Ried Bruck is also a great tip for sushi and sashimi and goes well with "spicy prawns".

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

2025: 94 | FALSTAFF 92+ | A LA CARTE 93-95 (3*) | VINARIA 94 | VINOUS
2024: 94 (3*) | VINARIA 92 | FALSTAFF 92 | VINOUS 92 | JAMES SUCKLING
2023: 92+ | A LA CARTE 92 | FALSTAFF 92 | SUCKLING
2022: 91 | FALSTAFF 92 | JAMES SUCKLING

BAROQUE CELLAR PALACE

RIED BRUCK

ROMAN HORVATH MV & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

Domäne Wachau | Austria | 3601 Dürnstein 107 | www.domaene-wachau.at