



DOMÄNE  
WACHAU

# RIESLING FEDERSPIEL <sup>RIED</sup> 1000-EIMER-BERG 2025

An outstanding vineyard in the village of Spitz - the unique climate and exposition yield complex Rieslings.

## ORIGIN & TERROIR

The 1000-Eimer-Berg, a sub-vineyard of Burgberg, is a striking elevation in the Wachau village of Spitz and also the village's impressive landmark. The extremely steep stone terraces with their weathered crystalline top soil on the paleozoic gneiss are south-east facing. A permanent circulation of cool air is responsible for the particular elegance, the crisp acidity and the fine stonefruit aromas of Rieslings from 1000-Eimer-Berg. The name "1000-Eimer-Berg" is derived from the ancient word "Eimer", a storage vessel for wine and must. One "Eimer" could hold 56 litres of wine.

## 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, 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

TA striking cool-climate style, the wine has distinctive flavors of ripe apricot, delicious apple and hints of honeysuckle. The fruity palate is beautifully balanced with a long-lasting mouthfeel and freshness due to a zesty acidity which all translate a great drinkability. 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. Our Riesling Federspiel 1000-Eimer-Berg is classic for fish cuisine; whether domestic freshwater fish such as fried trout with parsley potatoes or something more southern like Spaghetti Frutti di Mare or a touch of the Far East like a Thai Ca Kho To (caramelized fish). 1000-Eimer-Berg is also ideal with fried asparagus, whether with ham or some Parmesan, or serves well "solo", as a sophisticated summer wine.

2025: TOP 50 | FORBES 5/5 | GAULT MILLAU 92 | FALSTAFF 92 | A LA CARTE  
 2024: WINEMAKER OF THE YEAR | FALSTAFF  
 TOP 50 | WORLD'S BEST VINEYARDS  
 2023: 93 | A LA CARTE 91 | FALSTAFF  
 2022: 92 | FALSTAFF



Alcohol: 12,0 % | Acidity: 8,3 ‰ | Res. Sugar: 1,6 g/l



BAROQUE CELLAR PALACE



RIED 1000-EIMER-BERG



ROMAN HORVATH MW & HEINZ  
FRISCHENGRUBER

