



DOMÄNE
WACHAU

RIESLING FEDERSPIEL ^{RIED} STEINRIEGL 2025

The vines for this elegant Federspiel are rooted in meagre rock. Peach and fresh herbs mingle with white blossoms.

ORIGIN & TERROIR

Steinriegl is a southwest-facing steep vineyard in the wine-growing village of Weissenkirchen. The terroir is characterized by its proximity to the forest, the cool terraces and the rich lime silicate soils. The wines offer a firm texture, elegance and appealing flavours.

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

Dense and intensive on the nose, an abundance of white flowers, apricot, subtle hints of spices and elderflower; the flavors follow through on the palate, very multi-layered, the mouth-watering acidity is beautifully balanced by the flavorful fruit; a very elegant Riesling with character and strength. 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. Serve well chilled. This Riesling is a classic accompaniment to fresh Mediterranean cuisine such as a Bouillabaisse, grilled sea wolf or a Piccata Milanese. Steinriegl also goes ideally with sushi, sashimi & Co, but also with baked dishes such as shrimp in tempura batter. Riesling Federspiel goes well with Austrian dishes, such as trout blue with a crunchy summer salat with sheep or goat cheese or with baked carp.

- 2025: TOP 50 | FORBES 5/5 | GAULT MILLAU 93 | FALSTAFF
- 2024: WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD'S BEST VINEYARDS 92 | FALSTAFF
93-95 (3*) | VINARIA 90-92,4 | WEIN.PUR
- 2023: 91+ | A LA CARTE 1.PLATZ DAC CUP | FALSTAFF 95-97 (4*) | VINARIA
- 2022: 92 | FALSTAFF



Alcohol: 12,5 % | Acidity: 8,2 ‰ | Res. Sugar: 2,9 g/l



BAROQUE CELLAR PALACE



RIED STEINRIEGL



ROMAN HORVATH MV & HEINZ
FRISCHENGRUBER

