



DOMÄNE
WACHAU

ZWEIGELT ROSÉ FEDERSPIEL TERRASSEN 2023

This rosé from Zweigelt exhibits depth and character. Well-defined red berry fruit with a crisp, elegant finish.

ORIGIN & TERROIR

Red grapes are grown throughout the Wachau valley. Chosen for their specific microclimate and meagre primary rock soils, the vineyard sites for this wine were carefully hand-picked from steeply terraced vineyards throughout the Wachau valley. It exhibits a very typical and consistent style characterized by fresh fruit.

VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

VINEYARD & CELLAR

Blauer Zweigelt is manageable in the vineyards, however, yields tend to become too high without a rigid quantity control. The grapes for this Zweigelt Rosé were handpicked, destemmed, crushed and after several hours of maceration, some of the must was separated and fermented in stainless steel tanks.

CHARACTER & STYLE

This wine is open and playful on the nose, delicate aromas of currants, strawberries, hints of cloves and delicate citrus; medium-bodied, the palate is fruity yet balanced with a refreshing 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 wines. Serve well chilled, directly from the fridge. Drink within the first year after bottling for maximum freshness. This rosé is perfect as a summer wine for a casual afternoon on the terrace, on the beach or on the balcony. The wine goes well with light or spicy Mediterranean dishes such as a Sakhshuka, a Greek salad with sheep's cheese, antipasti or a fish platter with tzatziki. It also ideally accompanies Austrian cuisine such as Roast chicken with french fries, sauteed porcini or a fried trout with vegetables. This tangy Federspiel also excels with Far Eastern cuisine such as Thai Kho To (braised and caramelized fish).

2023: tba
 2022: 90 Points | FALSTAFF
 2021: 90 Points | FALSTAFF
 2020: 90 Points | FALSTAFF
 Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS



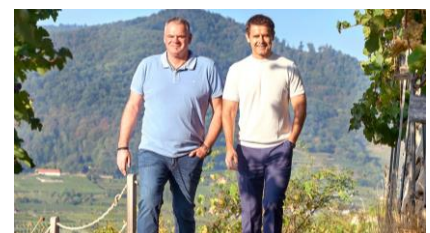
Alcohol: 12,5% | Acidity: 6,0 ‰ | Residual Sugar: 2,4 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

