



DOMÄNE
WACHAU

RIESLING FEDERSPIEL DÜRNSTEIN 2023

A bouquet of ripe apricots and vineyard peach on the nose. Concentration and depth on the palate.

ORIGIN & TERROIR

Grapes for the "Dürnstein"-wines are sourced from steep terraced vineyards surrounding the villages of Dürnstein and Loiben. The unique combination of warm Pannonian air masses and the poor primary rock soils in this part of the Wachau valley yields distinctive wines with powerful elegance.

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

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

On the nose multi-layered and intensive aromas of nectarine, typical Riesling aromatic; the intensive fruit aromas follow through on the palate, rich and juicy, apricot, the structure is elegant; subtle minerality and smoky character, well balanced due to a mouth-watering acidity and its tangy fruit. 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. 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. Riesling Federspiel Dürnstein is also a great tip for sushi and sashimi and goes well with "spicy prawns".

2023: 91 Points | FALSTAFF Gold | SOMMELIER WINE AWARD

2022: 90 Points | FALSTAFF

2021: 90 Points | FALSTAFF

2020: 91 Points | FALSTAFF Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



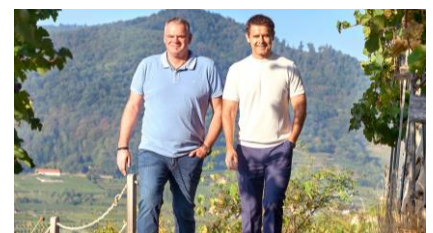
Alcohol: 12,5 % | Acidity: 7,2 ‰ | Residual Sugar: 2,1 g/l



BAROQUE CELLAR PALACE



DÜRNSTEIN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER



VEGAN

NACHHALTIG AUSTRIA