



DOMÄNE  
WACHAU

# RIESLING FEDERSPIEL TERRASSEN 2023

**Subtle peach and apricot, apple blossom and a touch of lychee. This wine exhibits excellent balance with racy acid perfectly integrated.**

## ORIGIN & TERROIR

Grapes from different small, terraced vineyard plots were carefully handpicked for this wine. The majority of the grapes come from the vineyards surrounding Spitz, Dürnstein and Weissenkirchen. This Riesling Federspiel reflects the unique climate and primary rock soils of the Wachau Valley.

## 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 the fine lees in stainless steel tanks.

## CHARACTER & STYLE

Present and pronounced on the nose, this wine displays stone fruit, delicate lime, and hints of ripe pear. On the palate there are flavors of juicy white peach and subtle hints of apricot. This wine is well balanced by a refined structure, very fresh, crisp, and plush 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 white wines. Serve well chilled. This Riesling is a classic accompaniment to fresh Mediterranean cuisine such as a Bouillabaisse, grilled sea bass, or Piccata Milanese. It also goes ideally with sushi and sashimi, or with fried dishes such as shrimp tempura. Classic Austrian dishes which pair well with the Riesling Federspiel are baked carp or poached fish with a crunchy summer salad topped with goat cheese.

2023: 90 Points | FALSTAFF

2022: 91 Points | FALSTAFF 92 Points | JAMES SUCKLING

2021: 90 Points | PARKER

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

2019: 91 Points | WINE ENTHUSIAST 92 Points | JAMES SUCKLING 91 Points | DECANTER

Others: TOP 100 Wines of the year, 2011 | Wine Spectator



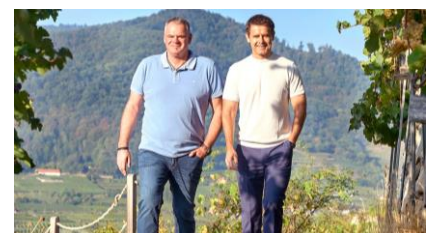
Alcohol: 12,5 % | Acidity: 7,3 ‰ | Residual Sugar: 2,2 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &  
HEINZ FRISCHENGRUBER

