



RIESLING FEDERSPIEL® TERRASSEN 2017



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.

Grape Variety

Riesling is a grape variety of excellent international reputation. The share of Riesling on the total production in Austria amounts to just above 3% - at Domäne Wachau, this share is almost 20%. Riesling from Wachau is characterized by its particular elegance, finesse and structure

Classification

Federspiel wines have a maximum alcohol content of 12.5%. Chaptalisation is strictly forbidden. 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. Federspiel® is a registered trademark of Vinea Wachau Nobilis Districtus e.V.

Vinification

The grapes are cultivated in the classical Lenz Moser trellis system with an average yield of 6.000 kg per hectare. The grapes for this wine were handpicked in mid-October. After temperature-controlled fermentation, the wine matured in stainless steel tanks prior to bottling to preserve the freshness and the fine fruit aromas.

Tasting Notes

This wine is crystal clear and straw-yellow with green highlights. 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.

Enjoyment

Serve well chilled at about 9°C. A superb food wine! Perfectly accompanies soups, poultry, prosciutto and a wide range of vegetable dishes. Drink now for maximum freshness or within the next two or three years.

90 points | WINE ENTHUSIAST

Alcohol: 12.5% | Acidity: 8.0% | Residual Sugar: 3.3g/l



