



WEINGUT JOSEF FISCHER

# RIESLING RESERVE 2017

## ORIGIN:

MOST OF THE GRAPES FOR THIS WINE COME FROM THE SINGLE VINEYARD KIRNBERG, EAST-FACING AND MAINLY PRIMARY ROCK SOIL. ESPECIALLY RIESLING APPRECIATES THESE CONDITIONS. THE WINES HAVE ALWAYS A GREAT MINERALITY AND STRUCTURE WITH A HIGH AGEING POTENTIAL. THE AVERAGE AGE OF THE VINES IS 30 YEARS.

THE LABEL IS A RELAUNCH OF OUR OLD LABELS AND SHOWS THE BEAUTIFUL VIEW FROM OUR WINERY – THE LANDSCAPE OF DÜRNSTEIN.

## HARVEST DATE:

18TH & 19TH OCTOBER 2017

## VINIFICATION:

BEFORE GENTLE PRESSING, THE GRAPES GET CRUSHED WITH A SHORT SKIN CONTACT (2 HOURS) TO EXTRACT INGREDIENTS FOR A HIGHER MOUTH FEELING. THE FERMENTATION STARTS SPONTANEOUSLY IN STAINLESS STEEL TANKS AND TAKES ABOUT TWO MONTHS. AFTER ANOTHER MONTH ON THE FINE LEES, THE WINE GETS A MINIMAL SULPHUR TREATMENT AND AFTER FILTRATION IT WILL BE BOTTLED IN AUTUMN WITHOUT ANY LATER ADDITIONS.

## STYLE OF WINE:

DUE TO ITS HIGHER RESIDUAL SUGAR, RIESLING RESERVE IS CLASSIFIED AS “RESERVE” ACCORDING TO THE AUSTRIAN WINE LAW. THIS FULL BODIED AND COMPLEX WINE SHOWS REMARKABLE ELEGANCE WITH A GREAT AGEING POTENTIAL.

## TASTING NOTES & FOOD PAIRING.

DELICATE NOTES OF STONE FRUIT AND RIPE WHITE PEACH, SMOKY-SALTY, TENSE WITH AN EDGY TEXTURE. THE SWEET WHITE FRUIT IS WELL BALANCED WITH THE REFRESHING ACIDITY, A VERY ELEGANT, MOUTH-WATERING AND LONG-LASTING RIESLING WITH A SALTY MINERALITY. GOES WELL WITH THE SPICY ASIAN CUISINE, SAVOURY POULTRY OR ENJOY “SOLO” AS AN APERITIF FOR A UNIQUE FLAVOUR EXPERIENCE.

ALKOHOL: 13,5 % VOL. | SÄURE: 7,9 G/L | RESTZUCKER: 11,4 G/L

