



WEINGUT JOSEF FISCHER

# GRÜNER VELTLINER FEDERSPIEL® ROSSATZ 2018



## **ORIGIN & TERROIR:**

ROSSATZ IS A SMALL VILLAGE ON THE SOUTHERN BANK OF THE DANUBE RIVER IN THE WACHAU VALLEY – ONE OF THE MOST PRESTIGIOUS WINE REGIONS IN AUSTRIA. THE GRAPES COME FROM DIFFERENT SINGLE VINEYARDS.

**SOIL TYPE:** LOAM, SANDSTONE AND GRAVEL

**AGE OF THE VINES:** 20 YEARS

## **HARVEST DATE:**

10TH-15TH SEPTEMBER 2018

## **VINEYARD TREATMENTS:**

- SUSTAINABLE MEASURES – NO USE OF HERBICIDES OR PESTICIDES
- PROTECTING USEFUL ANIMALS LIKE BUTTERFLIES AND ESPECIALLY BEES
- PLANTING OF USEFUL FLOWERING PLANTS LIKE CLOVER OR BUCKWHEAT
- PRUNING IN JANUARY, SHOOT THINNING IN MAY – JUNE
- LEAF PLUCKING ON CLOUDY DAYS IN JULY – AUGUST

## **VINIFICATION:**

THE FERMENTATION STARTS SPONTANEOUSLY IN STAINLESS STEEL TANKS AND TAKES ABOUT FOUR TO EIGHT WEEKS. AFTER THAT, THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING AT THE BEGINNING OF THE YEAR 2019.

## **CLASSIFICATION:**

THIS CLASSIC DRY WINE IS DISTINGUISHED BY A STRONG, NUANCE-RICH CHARACTER. FEDERSPIEL WINES FEATURE A MUST WEIGHT OF AT LEAST 17° KMW AND AN ALCOHOL CONTENT OF BETWEEN 11.5% AND 12.5% BY VOLUME. THE NAME FEDERSPIEL REFERS TO THE TIMES OF FALCONRY, WHEN THIS FAVOURITE FORM OF NOBLE HUNTING WAS PRACTICED IN THE WACHAU.

## **TASTING & FOOD PAIRING:**

A TYPICAL FEDERSPIEL WINE: FRUIT DRIVEN, ELEGANT, JUICY PEAR NOTES, HINTS OF QUINCES, RIPE YELLOW APPLE AND WILD HERBS. WELL BALANCED AND CONCENTRATED PALATE. GOES WELL WITH SALADS, VEGETABLES, PASTA DISHES OR FISH.

92 P. | WINE ENTHUSIAST

ALCOHOL: 12,0 % VOL. | ACIDITY: 5,9 ‰ | RESIDUAL SUGAR: 2,0 G/L

