



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER FEDERSPIEL® RIED ZANZL 2018



ORIGIN & TERROIR:

THE SINGLE VINEYARD ZANZL IS IN THE VILLAGE RÜHRSDORF IN THE WACHAU VALLEY. IT FACES WEST AND IS OUR MOST WESTERN VINEYARD. THE MORNING SUN HITS THE LEAVES A BIT LATER, THEREFORE THE CLIMATE STAYS COOLER IN SPRING AND AUTUMN. THE WINES ARE PRECISE AND CLEAR WITH A GOOD STRUCTURE.

SOIL TYPE: SANDY LOAM AND PRIMARY ROCK - A MIXTURE OF STORING WATER AND HIGH NUTRITION.

AGE OF THE VINES: 35 YEARS

HARVEST DATE:

20TH- 21ST SEPTEMBER 2018 | HANDPICKED

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 SEVEN WEEKS. AFTER THAT THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING IN APRIL 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:

PLEASANT NOTES OF MANGO AND DELICATE HERBS, HINTS OF BLOSSOM HONEY, RIPE APRICOT SMOKY AND SALTY, ELEGANT MINERALITY, WELL BALANCED WITH THE REFRESHING ACIDITY. JUICY AND DENSE.

90 P. | FALSTAFF

ALCOHOL: 12,5 % VOL. | ACIDITY: 5,7 ‰ | RESIDUAL SUGAR: 1,2 G/L

