



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER

SMARAGD® RIED FRAUENWEINGÄRTEN 2018



ORIGIN & TERROIR:

FRAUENWEINGÄRTEN IS THE MOST EASTERN SINGLE VINEYARD IN ROSSATZ, LOCATED IN ONE OF AUSTRIA'S MOST PRESTIGIOUS WINE REGIONS – THE WACHAU VALLEY. THE SOIL IS OF 100% LOESS WHICH PROVIDES PERFECT CONDITIONS FOR A VERY TYPICAL AND AUTHENTIC GRÜNER VELTLINER. THE WINES ARE PRECISE AND EXPRESSIVE.

SOIL TYPE: LOESS

AGE OF THE VINES: 35 YEARS

HARVEST DATE:

5TH & 6TH OCTOBER 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 MONTHS. AFTER THAT THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING IN JULY 2019.

CLASSIFICATION:

SMARAGD IS THE NAME FOR THE BEST, MOST TREASURED WINES FROM THE VINEA WACHAU MEMBERS. HIGH GRAPE RIPENESS AND NATURAL CONCENTRATION ARE WHAT MAKE THIS WORLD-CLASS DESIGNATION POSSIBLE. EMERALD-COLOURED LIZARDS – ALSO KNOWN AS SMARAGD - ARE AT HOME IN THE TERRACED VINEYARDS OF THE WACHAU – THE PERFECT SYMBOL FOR THE ABSOLUTE TOP WACHAU WINES WITH FULL PHYSIOLOGICAL RIPENESS WITH GREAT AGEING POTENTIAL.

TASTING & FOOD PAIRING:

PLEASANT NOTES OF WILD HERBS AND RIPE YELLOW FRUIT, HINTS OF HONEY, DENSE AND POWERFUL, SUBTLE NOTES OF MANGO, CRISP ACIDITY, LONLASTING WITH A PROMISING AGEING POTENTIAL. GOES WELL WITH GRILLED FISH, DEEP FRIED DISHES LIKE THE “WIENER SCHNITZEL” AS WELL AS WITH CHICKEN, LAMB AND VEAL.

93 *points* | FALSTAFF

93 *points* | A LA CARTE

ALCOHOL: 14,0 % VOL. | ACIDITY: 5,8 ‰ | RESIDUAL SUGAR: 1,9 G/L

WEINGUT JOSEF FISCHER | ROSSATZ 58 | 3602 ROSSATZ
OFFICE@HUCHENFISCHER.AT | WWW.HUCHENFISCHER.AT

