



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER SMARAGD® RIED KREUZBERG 2018



ORIGIN & TERROIR:

IT IS LOCATED OPPOSITE TO KIRNBERG AND FACES EAST AND WEST DUE TO ITS SEMI-CIRCLE FORM. DUE TO COLD AIR STREAMS COMING FROM THE DUNKELSTEINERWALD, TEMPERATURE DIFFERENCES CAN RANGE HIGHLY BETWEEN DAY AND NIGHT.

SOIL TYPE: WEATHERED PRIMARY ROCK, AMPHIBOLITE

AGE OF THE VINES: 25 YEARS

HARVEST DATE:

26TH-27TH 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 THREE 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, COOL CLIMATE WINE STYLE, YELLOW TROPICAL FRUITS AND HINTS OF APPLE AND MANGO. CRISP ACIDITY AND LONG-LASTING. GOES WELL WITH GRILLED FISH, DEEP FRIED DISHES LIKE THE “WIENER SCHNITZEL” AS WELL AS WITH CHICKEN, LAMB AND VEAL.

94 points | FALSTAFF

94 points | A LA CARTE

ALCOHOL: 14,0 % VOL. | ACIDITY: 6,0 ‰ | RESIDUAL SUGAR: 1,7 G/L

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