



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER SMARAGD® PRIVAT 2018



ORIGIN & TERROIR:

THIS WINE IS A SELECTION OF THE BEST GRAPES OF VINTAGE 2018, A BLEND OF 50% KIRNBERG AND 50% KREUZBERG.

SOIL TYPE: WEATHERED PRIMARY ROCK, AMPHIBOLITE, PARAGNEISS

AGE OF THE VINES: 40 YEARS OLD

HARVEST DATE:

25TH SEPTEMBER & 12TH 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 A STAINLESS-STEEL TANK AND A 1500L BARREL AND TAKES ABOUT 2-3 MONTHS. AFTER THAT THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING IN SEPTEMBER 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, HONEYDEW MELON, HINTS OF ORANGES AND ALMONDS, SUBTLE SPICES, WELL BALANCED WITH A SALTY CHARACTER, LONG-LASTING. 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

95 *points* | WINE ENTHUSIAST

ALCOHOL: 14.0 % VOL. | ACIDITY: 5.8 ‰ | RESIDUAL SUGAR: 2.2 G/L

