



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER R SMARAGD® 2018



ORIGIN & TERROIR:

THE CLIMATE AND SOILS OF THE KREUZBERG ARE DEFINED BY THE TRANSITION FROM THE DUNKELSTEIN FOREST. COOL FALL WINDS IN COMBINATION WITH A HIGHLY DIVERSE PARAGNEISS COMPLEX AND AMPHIBOLITE PRODUCE WELL-STRUCTURED WINES, WHICH, THOUGH NOT AS FULL-BODIED AS WINES FROM THE NEIGHBOURING KIRNBERG, ARE NONETHELESS VERY PROFOUND AND ELEGANT.

SOIL TYPE: WEATHERED PRIMARY ROCK, AMPHIBOLITE

AGE OF THE VINES: 45 YEARS OLD

HARVEST DATE:

13TH & 16TH 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 VERY LONG – UNTIL JUNE 2019. AFTER THAT THE WINE STAYS ON THE FINE LEES IN A 1500L BARREL FOR ABOUT ONE YEAR. BOTTLED IN MAY 2020. UNFILTERED.

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:

INTENSE NOTES OF WILD HERBS, RIPE YELLOW APPLE, YELLOW TROPICAL FRUITS, AND HINTS OF ORANGE ZESTS. CRISP ACIDITY EXTRACTED SWEETNESS AND LONG-LASTING. GOES WELL WITH GRILLED FISH, DEEP FRIED DISHES LIKE THE “WIENER SCHNITZEL” AS WELL AS WITH CHICKEN, LAMB AND VEAL.

ALCOHOL: 14.0 % VOL. | ACIDITY: 7.0 ‰ | RESIDUAL SUGAR: 6.2 G/L



„R“ HAS A FEW MEANINGS TO US. IT CAN STAND FOR ROSSATZ – OUR HOMETOWN, BUT ALSO RESERVE FOR THIS STYLE OF WINE. HOWEVER, IF YOU HAVE A CLOSER LOOK TO THE FISH ON THE LABEL, YOU MIGHT SEE THAT IS HAS A “RIDGE”. JUST LIKE OUR WINERY DOG LEO – A RHODESIAN RIDGEBACK

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