



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER SMARAGD® RIED STEIGER 2018



ORIGIN & TERROIR:

STEIGER COVERS THE AREA ALONG THE DANUBE STRETCHING FROM ROSSATZBACH TO THE TOWN OF ROSSATZ. FACING EAST, IT PROFITS FROM EARLY MORNING SUN AND A BETTER ASSIMILATION ACTIVITY. THE GRAPES USUALLY GET A HIGHER PHYSIOLOGICAL RIPENESS.

SOIL TYPE: HIGH CONTENT OF HUMUS, LOAM, CRUSHED DANUBE ROCK/GRAVEL

AGE OF THE VINES: 30 YEARS

HARVEST DATE:

1ST – 2ND 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 FIVE MONTHS. AFTER THAT THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING IN MAY 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 APPLE, HINTS OF MANGO AND APRICOT, YELLOW TROPICAL FRUIT, JUICY, DENSE AND LONG-LASTING. GOES WELL WITH GRILLED FISH, DEEP FRIED DISHES LIKE THE “WIENER SCHNITZEL” AS WELL AS WITH CHICKEN, LAMB AND VEAL.

97+ points | LUCA GARDINI

ALCOHOL: 14,0 % VOL. | ACIDITY: 5,7 ‰ | RESIDUAL SUGAR: 2,1 G/L

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

