



WEINGUT JOSEF FISCHER

RIESLING FEDERSPIEL® RIED KIRNBERG 2018



ORIGIN:

THE SINGLE VINEYARD KIRNBERG IS IN THE WESTERN PART OF ROSSATZ IN THE WACHAU VALLEY. EAST-FACING AND SET ATOP AS A HIGH-PLATEAU, THE VINES PROFIT FROM THE EARLY MORNING AND LATE EVENING SUN. ESPECIALLY RIESLING APPRECIATES THESE CONDITIONS. THE WINES HAVE ALWAYS A GREAT MINERALITY AND STRUCTURE WITH A HIGH AGEING POTENTIAL.

SOIL TYPE: WEATHERED PRIMARY ROCK - PARAGNEISS

AGE OF THE VINES: 30 YEARS

HARVEST DATE:

17TH -18TH 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 EIGHT WEEKS. AFTER THAT THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING IN APRIL 2019.

CLASSIFICATION:

THIS CLASSIC DRY WINE IS DISTINGUISHED BY A STRONG, NUANCE-RICH CHARACTER. FEDERSPIEL WINES FEATURE A MUST WEIGHT OF AT LEAST 17° KMW AND AN ALCOHOL CONTENT OF BETWEEN 11.5% AND 12.5% BY VOLUME. THE NAME FEDERSPIEL REFERS TO THE TIMES OF FALCONRY, WHEN THIS FAVOURITE FORM OF NOBLE HUNTING WAS PRACTICED IN THE WACHAU.

TASTING & FOOD PAIRING:

DELICATE NOTES OF STONE FRUIT, WHITE PEACH. AND APRICOT AND HINTS OF ORANGE ZESTS, SMOKY-SALTY, WET EARTH. JUICY BUT TAUT. GOES WELL WITH SALADS, VEGETABLES, POULTRY AND A PERFECT ACCOMPANIMENT TO FISH DISHES.

90 P. | FALSTAFF

ALCOHOL: 12,5 % VOL. | ACIDITY: 6,2 ‰ | RS: 1,1 G/L

