



WEINGUT JOSEF FISCHER

RIESLING FEDERSPIEL® RIED STEIGER 2018



ORIGIN:

FACING EAST, IT ENABLES EARLY MORNING SHINES AND A BETTER ASSIMILATION ACTIVITY. BECAUSE OF WARM AIRSTREAMS, COMING FROM THE VALLEY OF THE DUNKELSTEINERWALD (FOREST), THE VINES CAST OUT AND BLOSSOM EARLIER. FINALLY, THEY RIPE EARLIER AND GET A HIGHER PHYSIOLOGICAL RIPENESS.

SOIL TYPE: HUMUS-RICH TOPSOIL, LOAM, DANUBE GRAVEL

AGE OF THE VINES: 20 YEARS

HARVEST DATE:

13TH -15TH 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, WILD HERBS, RIPE APRICOT. JUICY AND DENSE WITH A LIVELY ACIDITY. GOES WELL WITH SALADS, VEGETABLES, POULTRY AND A PERFECT ACCOMPANIMENT TO FISH DISHES.

ALCOHOL: 12,0 % VOL. | ACIDITY: 6,8 ‰ | RS: 1,1 G/L

