



WEINGUT JOSEF FISCHER

RIESLING SMARAGD® RIED KIRNBERG 2018



ORIGIN & TERROIR:

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:

18TH 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 THREE MONTHS. AFTER THAT THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING IN AUGUST 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 AND GREAT AGEING POTENTIAL.

TASTING & FOOD PAIRING:

PLEASANT AND RIPE STONE FRUIT, COOL CLIMATE STYLE, ON THE PALATE VERY TAUT WITH A CRISP ACIDITY, DENSE BUT ELEGANT STYLE, GREAT AGEING POTENTIAL. GOES WELL WITH ANY KIND OF SEAFOOD, ESPECIALLY GRILLED FISH.

92 points | FALSTAFF

93 points | A LA CARTE

ALCOHOL: 13,5 % VOL. | ACIDITY: 6,6 ‰ | RESIDUAL SUGAR: 1,9 G/L

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