



WEINGUT JOSEF FISCHER

RIESLING SMARAGD® RIED KREUZBERG 2018



ORIGIN & TERROIR:

KREUZBERG IS LOCATED OPPOSITE TO THE SINGLE VINEYARD KIRNBERG AND FACES EAST AND WEST DUE TO ITS SEMI-CIRCLE FORM. DUE TO COLD AIR STREAMS COMING FROM THE DUNKELSTEINERWALD, TEMPERATURE DIFFERENCES CAN RANGE HIGHLY BETWEEN DAY AND NIGHT.

SOIL TYPE: WEATHERED PRIMARY ROCK, AMPHIBOLITE

AGE OF THE VINES: 25 YEARS

HARVEST DATE:

17TH 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 FOUR 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 RIESLING AROMATIC, ELEGANT STONE FRUIT, YELLOW TROPICAL FRUITS, RIPE WHITE PEACH AND SUBTLE HINTS OF HONEY. VERY JUICY AND DENSE. GOES WELL WITH ANY KIND OF SEAFOOD, ESPECIALLY GRILLED FISH.

93 *points* | FALSTAFF

ALCOHOL: 13,5 % VOL. | ACIDITY: 7,0 ‰ | RESIDUAL SUGAR: 6,7 G/L

