



WEINGUT JOSEF FISCHER

# RIESLING SMARAGD® 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. THIS RESULTS IN EARLY RIPENING AND A HIGH PHYSIOLOGICAL RIPENESS.

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

**AGE OF THE VINES:** 20 YEARS

## HARVEST DATE:

15<sup>TH</sup> 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 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:

RIPE STONE FRUIT, TROPICAL FRUITS, ON THE PALATE A DELICATE FRUIT SWEETNESS COMBINED WITH A REFRESHING ACIDITY. WELL BALANCED, ELEGANT AND JUICY. GOES WELL WITH SALADS, VEGETABLES, POULTRY AND A PERFECT ACCOMPANIMENT TO FISH DISHES.

92 points | FALSTAFF

ALCOHOL: 13,0 % VOL. | ACIDITY: 6,7 ‰ | RS: 3,0 G/L

