



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER FEDERSPIEL® ROSSATZ 2019



ORIGIN & TERROIR:

ROSSATZ IS A SMALL VILLAGE ON THE SOUTHERN BANK OF THE DANUBE RIVER IN THE WACHAU VALLEY – ONE OF THE MOST PRESTIGIOUS WINE REGIONS IN AUSTRIA. THE GRAPES COME FROM DIFFERENT SINGLE VINEYARDS.

SOIL TYPE: LOAM, SANDSTONE AND GRAVEL

AGE OF THE VINES: 20 YEARS

HARVEST DATE:

20TH - 24TH SEPTEMBER 2019

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 WEEKS. AFTER THAT THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING AT THE BEGINNING OF THE YEAR 2020.

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:

A TYPICAL FEDERSPIEL WINE: FRUIT DRIVEN, ELEGANT, JUICY PEAR NOTES, HINTS OF QUINCES UND ORANGES, RIPE YELLOW APPLE AND WILD HERBS. WELL BALANCED AND CONCENTRATED PALATE. GOES WELL WITH SALADS, VEGETABLES, PASTA DISHES OR FISH.

ALCOHOL: 12,5 % VOL. | ACIDITY: 5,9 ‰ | RESIDUAL SUGAR: 1,5 G/L

