



WEINGUT JOSEF FISCHER

# GRÜNER VELTLINER FEDERSPIEL® RIED STEIGER 2019



## ORIGIN & TERROIR:

STEIGER COVERS THE AREA ALONG THE DANUBE STRETCHING FROM ROSSATZBACH TO THE TOWN OF ROSSATZ. FACING EAST, IT PROFITS FROM EARLY MORNING SUN AND A BETTER ASSIMILATION ACTIVITY. THE GRAPES USUALLY GET A HIGHER PHYSIOLOGICAL RIPENESS.

**SOIL TYPE:** HIGH CONTENT OF HUMUS, LOAM, CRUSHED DANUBE ROCK/GRAVEL

**AGE OF THE VINES:** 10-30 YEARS

## HARVEST DATE:

26<sup>TH</sup> & 27<sup>TH</sup> 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 THREE MONTHS. 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:

PLEASANT NOTES OF WILD HERBS AND WHITE PEACH EXOTIC NOTES AND HINTS OF CITRUS. JUICY, DENSE WITH A REFRESHING ACIDITY. STAYS LONG ON THE PALATE. GOES WELL WITH SALADS, VEGETABLES, PASTA DISHES OR FISH BUT ALSO WITH THE TRADITIONAL AUSTRIAN "WIENER SCHNITZEL".

ALCOHOL: 12,5 % VOL. | ACIDITY: 5,8 ‰ | RESIDUAL SUGAR: 1,3 G/L



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