



WEINGUT JOSEF FISCHER

# GRÜNER VELTLINER SMARAGD® 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:** 20-25 YEARS

## HARVEST DATE:

1<sup>ST</sup> & 2<sup>ND</sup> OCTOBER 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 SIX MONTHS. AFTER THAT, THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING IN JUNE 2020.

## 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 WITH GREAT AGEING POTENTIAL.

## TASTING & FOOD PAIRING:

PLEASANT NOTES OF WILD HERBS AND RIPE YELLOW APPLE, HINTS OF MANGO AND APRICOT, YELLOW TROPICAL FRUIT, JUICY, DENSE AND LONG-LASTING. GOES WELL WITH GRILLED FISH, DEEP FRIED DISHES LIKE THE “WIENER SCHNITZEL” AS WELL AS WITH CHICKEN, LAMB AND VEAL.

*91 points* | FALSTAFF

ALCOHOL: 14.0 % VOL. | ACIDITY: 5.6 ‰ | RESIDUAL SUGAR: 3.0 G/L



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