



WEINGUT JOSEF FISCHER

# RIESLING

## FEDERSPIEL® RIED KIRNBERG 2020



### ORIGIN

The single vineyard Kirnberg is in the western part of Rossatz in the Wachau valley, east-facing and set atop as a high-plateau, the vines profit from the early morning and late evening sun. Especially Riesling prefers these conditions. The wines have always a great minerality and structure with a high ageing potential.

**Soil type:** weathered primary rock - paragneiss

**Age of the vines:** 30 years

### HARVEST DATE

3rd October 2020

### 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 march 2021.

### 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

Delicate notes of stone fruit, white peach, pineapple and hints of lime zests, Smoky-salty, wet earth. Juicy but taut. Goes well with Salads, Vegetables, poultry and a perfect accompaniment to fish dishes.



Alcohol: 12,0 % vol. | Acidity: 7,6 ‰ | RS: 2,1 g/l