



WEINGUT JOSEF FISCHER

RIESLING

FEDERSPIEL® RIED STEIGER 2020



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 higher physiological ripeness.

Soil type: humus-rich topsoil, loam, Danube gravel

Age of the vines: 20 years

HARVEST DATE

25th September 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 five weeks. After that the wine stays on the fine lees until filtration and bottling in march 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

Delicate notes of stone fruit, wild herbs, ripe apricot. Juicy and dense with a lively acidity. Goes well with Salads, Vegetables, poultry and a perfect accompaniment to fish dishes.

Alcohol: 12,0 % vol. | Acidity: 8,5 ‰ | RS: 3,0 g/l

