



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER FEDERSPIEL® ROSSATZ 2017

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, MAINLY HÖCKGARTEN AND POINTEN: LOAM, SANDSTONE AND GRAVEL. THE AGE OF THE VINES IS BETWEEN 5-20 YEARS.

HARVEST DATE:

18.-25. SEPTEMBER 2017 | HANDPICKED

VINEYARD TREATMENTS:

- SUSTAINABLE MEASURES – NO USE OF HERBICIDES OR PESTICIDES
- PROTECTING OF USEFUL ANIMALS LIKE BUTTERFLIES AND ESPECIALLY BEES
- PLANTING OF USEFUL FLOWERING PLANTS LIKE CLOVER, BUCKWHEAT OR BIRD'S FOOT IN THE ROWS
- PRUNING IN JANUARY, SHOOT THINNING IN MAY – JUNE
- LEAF PLUCKING ON CLOUDY DAYS IN JULY – AUGUST

VINIFICATION:

BEFORE GENTLE PRESSING, THE GRAPES GET CRUSHED WITH A SHORT SKIN CONTACT (2 HOURS) TO EXTRACT INGREDIENTS FOR A HIGHER MOUTH FEELING. THE FERMENTATION STARTS SPONTANEOUSLY IN STAINLESS STEEL TANKS AND TAKES ABOUT TWO MONTHS. AFTER ANOTHER MONTH ON THE FINE LEES, THE WINE GETS A MINIMAL SULPHUR TREATMENT AND AFTER FILTRATION IT WILL BE BOTTLED IN SPRING WITHOUT ANY LATER ADDITIONS.

STYLE OF WINE:

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 NOTES & FOOD PAIRING.

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

- 93 POINTS, BEST BUY | WINE ENTHUSIAST

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

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