



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER

SMARAGD[®] RIED FRAUENWEINGÄRTEN 2017

ORIGIN & TERROIR:

FRAUENWEINGÄRTEN IS THE MOST EASTERN SINGLE VINEYARD IN ROSSATZ, LOCATED IN ONE OF AUSTRIA'S MOST PRESTIGIOUS WINE REGIONS – THE WACHAU VALLEY. THE SOIL IS OF 100% LOESS WHICH PROVIDES PERFECT CONDITIONS FOR A VERY TYPICAL AND AUTHENTIC GRÜNER VELTLINER. THE WINES ARE PRECISE AND EXPRESSIVE. THE AVERAGE AGE OF THE VINES IS 35 YEARS.

HARVEST DATE:

27TH 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:

SMARAGD IS THE NAME FOR THE BEST, MOST TREASURED WINES FROM THE VINEA WACHAU MEMBERS. THE ALCOHOL CONTENT OF THESE WINES BEGINS AT 12.5% BY VOLUME. THIS, ALONG WITH THE HIGHEST 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 NOTES & FOOD PAIRING:

A TOUCH OF CREAMY RIPE PEAR, HINTS OF BLOSSOM HONEY, POWERFUL AND DENSE. SUBTLE NOTES OF PINEAPPLE AND MANGO, REFRESHING ACIDITY AND LONG-LASTING. PERFECTLY ACCOMPANIES THE TYPICAL AUSTRIAN CUISINE, LIKE "WIENER SCHNITZEL" OR "TAFELSPITZ" (BEEF POT ROAST), BUT ALSO PERFECT TO COMBINE WITH FISH DISHES OR SPICY THAI CURRY. PLEASURE TO DRINK NOW BUT ALSO PROMISES TO AGE WELL.

ALCOHOL: 14,5 % VOL. | ACIDITY: 5,5‰ | RESIDUAL SUGAR: 1,1 G/L

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