



WEINGUT JOSEF FISCHER

GRÜNER VELTLINER SMARAGD PRIVAT 2015

TERROIR: 60% KIRNBERG + 40% KREUZBERG / PARAGNEIS + AMPHIBOLIT

AGE OF VINES: 10 TO 40 YEARS

HARVEST DATE: 23RD AND 24TH OF OCTOBER 2015

VINIFICATION:

ALL GRAPES GET HARVESTED DURING COOL TEMPERATURES BY HAND. BEFORE GENTLE PRESSING, THEY GET CRUSHED AND A SHORT SKIN CONTACT, TO EXTRACT INGREDIENTS FOR A HIGHER MOUTH FEELING. THE FERMENTATION STARTS SPONTANEOUSLY IN STAINLESS STEEL TANKS AND TAKES ABOUT TWO MONTHS. ON THE FINE LEES, THE WINE GETS A MINIMAL SULFUR TREATMENT AND AFTER FILTRATION, IT WILL BE BOTTLED IN SPRING AND RELEASED ON 1ST OF MAY.

CATEGORY:

SMARAGD IS THE NAME FOR THE BEST, MOST TREASURED WINES FROM THE VINEA WACHAU-MEMBERS. THE ALCOHOL CONTENT OF THESE WINES BEGIN 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 IDEX LIZARDS – ALSO KNOWN AS SMARAGD - ARE AT HOME IN THE TERRACED VINEYARDS OF THE WACHAU. ON BRIGHT, SUNNY DAYS, THEIR BEAUTY IS HIGHLIGHTED DRAMATICALLY AS THEY BASK IN THE GLEAMING SUN NEXT TO THE GRAPEVINES – THE PERFECT SYMBOL FOR THE ABSOLUTE TOP WACHAU WINES WITH FULL PHYSIOLOGICAL RIPENESS.

ANALYSIS:

ALCOHOL: 14,0 % VOL

ACIDITY: 5,6 G/L

RESIDUAL SUGAR: 2,4 G/L

EXTRACT: 23,5 G/L

NOTES:

SLIGHT AND BALANCED NOTES OF WOOD, SPICY TOUCH, RIPE PEARS, TIGHT AND RACY TYPE, CONCENTRATED, DIVERSIFIED, KEEPS LONG, GREAT POTENTIAL