



WEINGUT JOSEF FISCHER

# GRÜNER VELTLINER FEDERSPIEL®<sub>RIED</sub> ZANZL 2017

## ORIGIN & TERROIR:

THE SINGLE VINEYARD ZANZL IS IN THE VILLAGE RÜHRSDORF IN THE WACHAU VALLEY, ONE OF AUSTRIA'S MOST PRESTIGIOUS WINE REGIONS. IT FACES WEST AND IS OUR MOST WESTERN VINEYARD. THE MORNING SUN HITS THE LEAVES A BIT LATER, THEREFORE THE CLIMATE STAYS COOLER IN SPRING AND AUTUMN. THE SOIL CONSISTS OF SANDY LOAM AND PRIMARY ROCK, A MIXTURE OF STORING WATER AND HIGH NUTRITION. THE WINES ARE PRECISE AND CLEAR WITH A GOOD STRUCTURE. THE AVERAGE AGE OF THE VINES IS 35 YEARS.

## HARVEST DATE:

27<sup>TH</sup> 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.

FRUIT DRIVEN WITH HINTS OF HERBS, LEMON AND PEAR. LIVELY FRESHNESS WITH ELEGANT ELEMENTS OF SALTINESS. GOES WELL WITH SALADS, VEGETABLES, PASTA DISHES OR FISH.

92 POINTS | WINE ENTHUSIAST

ALCOHOL: 12,5 % VOL. | ACIDITY: 5,5‰ | RESIDUAL SUGAR: 2,4 G/L

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