



WEINGUT JOSEF FISCHER

RIESLING

FEDERSPIEL® RIED KIRNBERG 2017

ORIGIN & TERROIR:

THE SINGLE VINEYARD KIRNBERG IS IN THE WESTERN PART OF ROSSATZ IN THE WACHAU VALLEY – ONE OF AUSTRIA'S MOST PRESTIGIOUS WINE REGIONS. EAST-FACING AND SET ATOP AS A HIGH-PLATEAU, THE VINES PROFIT FROM THE EARLY MORNING AND LATE EVENING SUN. ESPECIALLY RIESLING APPRECIATES THESE CONDITIONS. THE SOILS CONSIST OF WEATHERED PRIMARY ROCK. THE WINES HAVE ALWAYS A GREAT MINERALITY AND STRUCTURE WITH A HIGH AGEING POTENTIAL. THE AVERAGE AGE OF THE VINES IS 30 YEARS.

HARVEST DATE:

4TH OCTOBER 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.

DELICATE NOTES OF STONE FRUIT, LEMON AND WET EARTH. GREAT FRESHNESS, A VERY ELEGANT RIESLING WITH SALTY MINERALITY. GOES WELL WITH SALADS, VEGETABLES, POULTRY AND A PERFECT ACCOMPANIMENT TO FISH DISHES.

ALCOHOL: 12,5 % VOL. | ACIDITY: 7,0‰ | RESIDUAL SUGAR: 3,2 G/L

