

# FISCHER

Christian



## Rotgipfler PREMIUM 2011

<b>Grape variety:</b>	100 % Rotgipfler
<b>Age of vines:</b>	5 years on average
<b>Single vineyard:</b>	Harterberg
<b>Yield:</b>	48 hl
<b>Soil type:</b>	Dense, loamy soil structure, free of limestone
<b>Soil management:</b>	Seasonal cover crop management
<b>Training system:</b>	Medium height wire training
<b>Harvest:</b>	Hand-picked grapes
<b>Ripeness (° KMW):</b>	20.0 °KMW (ca. 100 Oechsle)
<b>Fermentation:</b>	in 500 litre oak cask
<b>MLF:</b>	in seasoned oak cask
<b>Maturation:</b>	in 500 litre seasoned oak cask
<b>Alcohol:</b>	13.0 vol. % alc.
<b>Acidity:</b>	5.5 g/l
<b>Residual sugar:</b>	4.5 g/l
<b>Enjoy wine at:</b>	12 ° Celsius
<b>Tasting note:</b>	Attractive bouquet of ripe pear and quince; delicate creamy texture and soft spice on the palate; a special Rotgipfler (bâtonnage lees stirring)
<b>Culinary Tip:</b>	The full body and density of this dry style of Rotgipfler PREMIUM 2011 pairs remarkably well with veal, poultry and rabbit
<b>Christian Fischer describes his Rotgipfler:</b>	“The Rotgipfler white grape variety is perfect for rich, full-bodied wines, thanks to its Burgundian-style structure. So we decided to produce a single varietal Rotgipfler as our PREMIUM wine, and the 2011 vintage provided us with the perfect conditions.”