

FiSCHER

C h r i s t i a n



Feli DER JUNGE FiSCHER 2013

Variets:	Gemischter Satz
Age of the vines	31 - 33 years
Vineyard Parcel:	Harterberg
Yield:	38 hl
Soil type:	Sandy soil with gravelly topsoil
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	17,5 ° KMW
Fermentation:	Cooled in a steel tank
Malolactic:	No
Maturation:	In a steel tank
Alcohol:	11,5 Vol. %
Acidity:	5,5 g/l
Residual sugar:	1,1 g/l
Drinking temperature:	10 °C (50°F)
Optimal drinking period:	0 – 1 years
Overall impression:	Aromatic bouquet; playful fruity texture; youthful and fresh; light and lively
Culinary Tip:	This young wine that is well-suited to goose dishes; a fruity accompaniment to salmon and trout, baked ham and unripened cheeses
Christian Fischer says:	Our young white and red wines are named after my youngest daughters-both youthful and boisterous-just like a young wine. We tried to create the best preconditions for the wine as well as for our daughters; now we are looking forward to what the future holds.....