

# FISCHER

C h r i s t i a n



## Grüner Veltliner CLASSIC 2013

<b>Variety:</b>	Grüner Veltliner
<b>Age of the vines:</b>	39 years
<b>Vineyard Parcel:</b>	Harterberg
<b>Yield:</b>	26 hl
<b>Soil type:</b>	Brown soil on shell-limestone
<b>Soil cultivation:</b>	Permanent green cover every second row
<b>Training form:</b>	High-trained vines
<b>Harvest:</b>	Hand-picked
<b>Must reading:</b>	20° KMW
<b>Fermentation:</b>	Cooled in a steel tank
<b>Malolactic:</b>	No
<b>Maturation:</b>	In a steel tank
<b>Alcohol:</b>	11,5 Vol. %
<b>Acidity:</b>	5,4 g/l
<b>Residual sugar:</b>	2,8 g/l
<b>Drinking temperature:</b>	10° C (50°F)
<b>Optimal drinking period:</b>	1 - 3 years
<b>Overall impression:</b>	Bright and open; subtle peppery finish; piquant and refreshing
<b>Culinary Tip:</b>	Outstanding complement to pan-fried trout, Italian prosciutto and baked leg of ham, unripened cheeses
<b>Christian Fischer says:</b>	When one thinks of Austrian wine, one thinks of Grüner Veltliner. Here in the Thermal Region, just 12,5 miles from Vienna, we also tend the Grüner Veltliner tradition – a fun wine that has a different taste in each growing region.