

FISCHER

C h r i s t i a n



Spätrot-Rotgipfler CLASSIC 2013

Variety:	50 % Spätrot (Zierfandler) 50 % Rotgipfler
Age of the vines:	34 years
Growing Region:	Thermal Region
Yield:	55 hl
Soil type:	Brown soil on shell-limestone
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	20° KMW
Fermentation:	Cooled in a steel tank
Malolactic:	no
Maturation:	Steel tank
Alcohol:	13.0 Vol %
Acidity:	6.2 g/l
Residual sugar:	5.4 g/l
Drinking temperature:	12 ° C (53,6° F)
Overall impression:	Light yellow-gold; subtle citrus on the palate, vibrantly fresh, elegance.
Culinary Tip:	This versatile wine partners perfectly with Viennese cuisine (Wiener Schnitzel, baked chicken, boiled beef, even fish livers) and also pairs nicely with Asian dishes from spicy-hot to sweet-and-sour.
Christian Fischer says:	„The taste of the thermal region in a white! Two varieties that are specific to Austria´s thermal region, which put the town of Gumpoldskirchen on the map with its Gumpoldskirchner wine.“