

WEINGUT RUDI PICHLER



PRODUCER PROFILE

Estate owned by: Rudi Pichler
Winemaker: Rudi Pichler
Total acreage under vine: 37
Estate founded: 1904
Winery production: 100,000 Bottles
Region: Wachau
Country: Austria

Weissburgunder Ried Kollmütz Smaragd 2018

WINE DESCRIPTION

Rudi Pichler is among the elite growers of the Wachau producing wines of precision, power, and longevity. Grüner Veltliner and Riesling make up 95% of the production with the remaining 5% shared between Weißburgunder and Roter Veltliner. Rudi Pichler belongs to the prestigious Vinea Wachau and vinifies under the strict parameters of their codex.

Yields are kept low between 30 and 35 hectoliters per hectare with botrytis carefully removed by hand. Grapes are crushed by foot and receive between three and 36 hours of maceration on the skins. Vinification is entirely in stainless-steel tanks and malolactic fermentation is avoided.

Kollmütz is a terraced vineyard in Wösendorf sitting between 200 and 400 meters of elevation. The soils of Kollmütz developed from an ancient landslide resulting in chaotic layers of rock and boulders. The vineyard is particularly rich in magnesium and iron. Wines from Kollmütz are typically linear, dense, and intensely mineral in character.

TASTING NOTES

Rudi Pichler's Weißburgunder is from old vines planted on terraces of Gföler gneiss and loess gives a wine with great density and concentration of flavor. The wine is richly layered with aromas and flavors of stone fruit, white flowers, and minerals, coupled with lively acidity and phenolic grip.

FOOD PAIRING

Unoaked Weißburgunder with its medium weight moderate acidity works well with a variety of fish and shellfish dishes, as well as mildly spiced Vietnamese, Thai, and Chinese cuisine. The intensity of flavor found in Rudi Pichler's Weißburgunder allows it to stand up to pork, ham, and beef.

VINEYARD & PRODUCTION INFO

Vineyard name:	Ried Kollmütz
Vineyard size:	103 acres
Soil composition:	Gneiss, Loess and primary rock
Training method:	Cane-pruned
Elevation:	726-1,188 feet
Vines/acre:	1,800
Exposure:	Southern
Year vineyard planted:	1970
Average Vine Age:	40+ years
Harvest time:	November

WINEMAKING & AGING

Varietal composition:	100% Weissburgunder
Prefermentation technique:	Cold soak
Time on its skins:	6 hours
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	7 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	14.0 %
Residual sugar:	3.1 g/L
Acidity:	5.3 g/L