

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

Riesling Federspiel 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.

Weingut Rudi Pichler consists of 15 hectares spread between Wösendorf, Joching, and Weißenkirchen where south-facing terraces look down at the Danube River. Rudi uses vineyards on the valley floor, hillsides, and upper terraces for his Riesling Federspiel. Federspiel is a term used by Vinea Wachau members indicating a dry wine between 11.5 and 12.5% alcohol.

TASTING NOTES

Wachau Riesling is dry and often defined by high levels of dry extract (due to a lengthy ripening period) and a pleasing freshness (due to dramatic temperature swings between day and night). Soils of primary rock from various terraced sites give this dry Riesling subtle minerality accompanied by aromas and flavors of citrus and stone fruit.

FOOD PAIRING

Riesling's high acidity makes it one of the most versatile wines at the table. Riesling can be used to cut the fattiness of foods such as pork or sausages and can tame a certain amount of saltiness. Conversely, it can highlight foods such as fish or vegetables in the same way a squeeze of lemon or a vinaigrette can.

VINEYARD & PRODUCTION INFO

Soil composition:	Gneiss and Rocky
Training method:	Cane-pruned
Elevation:	726-1,188 feet
Vines/acre:	1,800
Exposure:	Southern
Average Vine Age:	12-30 years

WINEMAKING & AGING

Varietal composition:	100% Riesling
Prefermentation technique:	Cold soak
Time on its skins:	12 hours
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Size of aging container:	1000-5000L
Length of aging before bottling:	7 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.0 %
Residual sugar:	1.7 g/L
Acidity:	6.2 g/L