

# WEINGUT RUDI PICHLER



## PRODUCER PROFILE

Estate owned by: Rudi Pichler  
Winemaker: Rudi Pichler  
Total acreage under vine: 37  
Estate founded: 1904  
Region: Niederösterreich  
Country: Austria

## Rudi Pichler Grüner Veltliner Ried Hochrain Smaragd 2008

### WINE DESCRIPTION

Smaragd is the Wachau designation for dry late harvest wines, above 12.5% alcohol through natural fermentation. Vines up to 50 years old, growing in weathered primitive rock and loess soils, yield a profound, archetypal Veltliner that is rich in extracts.

### TASTING NOTES

Pale lemon green with notes of grass, lemon, white grapefruit and stones. The wine is medium bodied and has steely minerality, complemented by subtle citrus fruit flavors.

### FOOD PAIRING

Pair with grilled tilapia, Chinese chicken salad, or zucchini gazpacho.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Hochrain
Soil composition:	Gneiss, Rocky, and Loess
Training method:	Cane-pruned
Elevation:	726-1,188 feet
Vines/acre:	1,800
Yield/acre:	1.2-2.16 tons
Exposure:	Southern
Year vineyard planted:	1970
Harvest time:	October-November

### WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	64-72 °F
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:	14%
Residual sugar:	1.1 g/L
Acidity:	4.8 g/L