

WEINGUT RUDI PICHLER



PRODUCER PROFILE

Estate owned by: Rudi Pichler
Winemaker: Rudi Pichler
Total acreage under vine: 37
Estate founded: 1904
Winery production: 4,000-8,000 Bottles
Region: Niederösterreich
Country: Austria

Rudi Pichler Grüner Veltliner Ried Kollmütz Smaragd 2011

WINE DESCRIPTION

The Kollmütz vineyard produces wine under the guidance of Rudi Pichler's rigorous management of the vineyard. These old vines, planted on rocky terrain and steep terraces, produce a Grüner Veltliner of significant structure and tangible power.

TASTING NOTES

A yellow apple and citrus nose gives way to green bean and lentil savory qualities on the palate, finishing with precision and some tropical notes.

FOOD PAIRING

Pair with branzino with herbs and sausage, grilled shrimp in lemon vinaigrette, or lemon-pepper chicken.

VINEYARD & PRODUCTION INFO

Vineyard name:	Wachau/Wösendorf/The Kollmütz vineyard
Vineyard size:	4
Soil composition:	Gneiss and Rocky
Elevation:	726-1,188 feet
Vines/acre:	1800
Yield/acre:	1.2-2.2 tons
Exposure:	Southern
Year vineyard planted:	1960-1970
Harvest time:	November
First vintage of this wine:	1971
Bottles produced of this wine:	4,000-8,000

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	64-72 °F
Maceration technique:	Cold Soak Maceration
Malolactic fermentation:	No
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Size of aging container:	10-50 HL
Length of aging before bottling:	5 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.5%
Residual sugar:	1 g/L
Acidity:	5.8 g/L