

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 Riesling Ried Achleiten Smaragd 2013

WINE DESCRIPTION

The Pichler family has been making wine in the village of Wösendorf since at least the late 19th century. The original cellar building, more of a small stall than a winery, was purchased in 1884 and their first vineyards were planted in the town of Wösendorf in 1904. The modern winery was built in 2004 near Rudi's private home. After some initial wanderlust and the pursuit of various other interests – academic and commercial – Rudolf Pichler IV returned to the family winery with a seed of an idea. He had no formal training other than his memories of his grandfather and his instincts for great wine.

Smaragd is the Wachau designation for dry late harvest wines, above 12.5% alcohol through natural fermentation. The best smaragd wines can age well for decades. From extremely steep, southwest-exposed terraces with meagre, Gföhl gneiss soils, this is a mineral-pure Riesling, one that epitomizes a wine's authenticity and identity.

TASTING NOTES

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FOOD PAIRING

Pair with teriyaki scallops, poached egg and sautéed chanterelle mushrooms sauce, or chicken topped with a pineapple honeydew melon salsa.

VINEYARD & PRODUCTION INFO

Vineyard name:	Achleithen
Soil composition:	Gneiss and Rocky
Training method:	Cane-pruned
Elevation:	726-1,188 feet
Vines/acre:	1,800
Yield/acre:	1.2-2.16 tons
Exposure:	Southwestern
Harvest time:	November

WINEMAKING & AGING

Varietal composition:	100% Riesling
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:	1000-5000L
Length of aging before bottling:	7 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	4.4 g/L
Acidity:	8.4 g/L