

# 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 Kirchweg Smaragd 2017

### 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.

Kirchweg, or “church path,” gets its name from a former path to the nearby church of St. Michael. The vineyard faces southeast and rises gently towards the bottom of Hochrain. Rudi Pichler’s vines are planted near the foot of Hochrain where sedimentary soils provide excellent conditions for Riesling.

### 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). Sedimentary soils of sand and stone give Kirchweg Riesling a dense mineral texture and fine fruity flavors.

### 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

Vineyard name:	Ried Kirchweg
Vineyard size:	14
Soil composition:	Gneiss, Rocky, and Sand
Training method:	Cane-pruned
Elevation:	726-1,188 feet
Vines/acre:	1.8
Yield/acre:	1.2-2.16 tons
Exposure:	Southern / Southwestern
Harvest time:	October-November
Average Wine Age:	35-45 years

### 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
Length of maceration:	1-2 days
Malolactic fermentation:	no
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	7 months
Length of bottle aging:	1 month
Prefermentation technique:	Cold soak
Time on its skins:	12 hours

### ANALYTICAL DATA

Alcohol:	13.5%
Residual sugar:	1.9 g/L
Acidity:	6.7 g/L