

WEINGUT RUDI PICHLER



PRODUCER PROFILE

Estate owned by: Rudi Pichler
Winemaker: Rudi Pichler
Total acreage under vine: 37
Estate founded: 1904
Winery production: 2,600 Bottles
Region: Niederoesterreich
Country: Austria

Rudi Pichler Wösendorfer Hochrain Grüner Veltliner 2020

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.

Hochrain, a name meaning "high place," is a southeast-facing terraced vineyard in Wösendorf sitting between 200 and 300 meters of elevation. The vineyard consists of an unusually high content of loess, a mineral-laden soil that produces wines that are especially broad and rich.

TASTING NOTES

Grüner Veltliner is the signature grape of Austria and produces a dry white wine with savory aromas, spicy flavors, and good acidity. Grüner Veltliner Smaragd from the Wachau is a full-bodied wine and is rich in style with notes of stone fruit, lemon, radish, and arugula.

FOOD PAIRING

Grüner Veltliner's bright acidity and savory character make it an ideal partner to mildly spiced Vietnamese, Thai, and Chinese flavors. Fish and shellfish are accented by Grüner Veltliner's citrus and mineral profile while its acidity cuts the richness of pork or ham. It can also work well with foods that are difficult to pair such as bitter greens and asparagus.

VINEYARD & PRODUCTION INFO

| | |
|--------------------------------|--------------------------|
| Vineyard name: | Ried Hochrain |
| Vineyard size: | 53 |
| Soil composition: | Gneiss, Rocky, and Loess |
| Training method: | Cane-pruned |
| Elevation: | 726-1,188 feet |
| Vines/acre: | 1,800 |
| Exposure: | Southern |
| Year vineyard planted: | 1970 |
| Harvest time: | October-November |
| Bottles produced of this wine: | 2,600 |
| Average Wine Age: | 40+ years |

WINEMAKING & AGING

| | |
|----------------------------------|-----------------------|
| Varietal composition: | 100% Grüner Veltliner |
| 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 |
| Prefermentation technique: | Cold soak |
| Time on its skins: | 6-12 hours |

ANALYTICAL DATA

| | |
|-----------------|----------|
| Alcohol: | 13% |
| pH level: | 3.4 |
| Residual sugar: | 2.1 g/L |
| Acidity: | 6.1 g/L |
| Dry extract: | 22.9 g/L |