WEINGUT RUDI PICHLER

PRODUCER PROFILE

Estate owned by: Rudi Pichler
Winemaker: Rudi Pichler
Total acreage under vine: 37
Estate founded: 1904
Winery production: 16,000 Bottles
Region: Niederoesterreich
Country: Austria

Rudi Pichler 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.

Weingut Rudi Pichler consists of 37 acres spread between Wösendorf, Joching, and Weißenkirchen where south-facing terraces look down at the Danube River. 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.

Grüner Veltliner Federspiel comes from vineyards on the valley floor, hillsides, and upper terraces. The term Federspiel is used by members of the Vinea Wachau indicating a dry wine between 11.5 and 12.5% alcohol.

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 Federspiel from the Wachau is a medium-weight wine and is fresh in style with notes of green apple, 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

Soil composition:	Primary rock, Gneiss, and Löss
Training method:	Two short horizontal canes
Elevation:	726 -1150 feet
Vines/acre:	1200-1800
Yield/acre:	55.0-65 hl/ha tons
Exposure:	Various
Harvest time:	October-November
First vintage of this wine:	1989
Bottles produced of this wine:	16,000
Average Wine Age:	12-40 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:	5 to 7 months
Length of bottle aging:	1 month
Prefermentation technique:	Cold soak
Time on its skins:	3-6 hours

ANALYTICAL DATA

Alcohol:	12%
pH level:	3.4
Residual sugar:	1 g/L
Acidity:	5.4 g/L
Dry extract:	18.8 g/L

WINEBOW IMPORTS

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