

WEINGUT RUDI PICHLER



PRODUCER PROFILE

Estate owned by: Rudi Pichler
Winemaker: Rudi Pichler
Total acreage under vine: 37
Estate founded: 1904
Region: Niederoesterreich
Country: Austria

Riesling Ried Hochrain Smaragd 2018

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

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). Rudi Pichler's Riesling Hochrain comes from vines up to 40 years old bringing density to this mineral-driven dry white wine.

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 Hochrain
Vineyard size:	53
Soil composition:	Gneiss, Rocky, and Loess
Training method:	Cane-pruned
Elevation:	726-1,188 feet
Vines/acre:	1.8
Exposure:	Southern / Southwestern
Average Wine Age:	22-40 years

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Size of aging container:	1000-5000 L
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:	2.3
Acidity:	5.4