

WEINGUT JOSEF FRITZ



2017
Roter Veltliner
Ried Steinberg
DRY



Delicate nutty biscuit notes, fine blossom honey, yellow fruit; a fresh, crisp texture on the palate, well-rounded at the core, with a good length, pleasant fruit sweetness in the finish, potential for 10 years aging; a Roter Veltliner from one of the best locations in the Wagram, fermented spontaneously and matured in large wooden barrels for four months. Very powerful, fine and mineraly flavor.

Ried Steinberg

Ried Steinberg is one of the largest, but also one of the best locations in Wagram. Josef Fritz: „For me, it's the ideal location for Roter Veltliner: dry and hot, just what this indigenous variety needs. Nowhere else does it thrive as well and as healthily as here.“

The name comes from the stony sandy soil, which alternates with loess here. At the foot of the mountain, loess dominates and merges further up into sandy loess over a stony subsoil. Tertiary gravel dominates at the top, almost 370 metres above sea level. Steinberg is one of the very highest sites in Wagram.

WHERE:	Großweikersdorf and Ruppersthal
SOIL:	Loess and sandstone
SLOPE & ORIENTATION:	South
MICROCLIMATE:	Warm to hot, breezy and dry
REBSORTEN:	Roter Veltliner, Pinot Blanc, Chardonnay, Riesling, Zweigelt
VINEYARD AGE:	Up to 35 years

WEINGUT JOSEF FRITZ

Ortsstraße 3 . 3701 Zausenberg am Wagram . Österreich
TEL +43 2278 2515-0 FAX +43 2278 2515-4 MOBIL +43 676 515 2515
office@weingut-fritz.at . www.weingut-fritz.at
www.instagram.com/weingut_josef_fritz
www.facebook.com/WeingutJosefFritz

BOTTLE SIZE: 0,75 /1,5 Liter

HARVEST DATE: 17.10.2017

AC: 6,5‰

RS: 3,8g/l

ABV: 13,5% Vol

W
W
WAGRAM