

Feli DER JUNGE FISCHER 2009

Variety:	Gemischter Satz
Growing Region	Thermal Region, Lower Austria
Age of the vines::	26-30 years
Vineyard Parcel:	Paitzbreite and various others
Yield:	54 hl
Soil type:	Sandy soil with gravelly topsoil
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	17 KMW
Fermentation:	Cooled in a steel tank
Malolactic:	No
Maturation:	In a steel tank
Alcohol:	11.5 Vol. %
Acidity:	6.5 g/l
Residual sugar:	5.5 g/l
Drinking temperature:	10 ° C (50 ° F)
Optimal drinking period:	0 - 3 years
Overall impression:	Aromatic bouquet; playful fruity texture; youthful and fresh; light and lively
Culinary Tip:	This young wine that is well-suited to goose dishes; a fruity accompaniment to salmon and trout, baked ham and unripened cheeses
Christian Fischer says:	Our young white an red wines are named after my youngest daughters—both youthful and boisterous—just like a young wine. We tried to create the best preconditions for the wine as well as for our daughters; now we are looking forward to what the future holds ...