

Toni DER JUNGE FISCHER 2009

Variety:	Zweigelt
Growing Region	Thermal Region, Lower Austria
Age of the vines::	31 years
Vineyard Parcel:	Fasangarten
Yield:	55 hl
Soil type:	Brown soil on shell-limestone
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	17 KMW
Fermentation:	In a steel tank, 7 days on skins
Malolactic:	In a steel tank
Maturation:	In a steel tank
Alcohol:	12.5 Vol. %
Acidity:	4.6 g/l
Residual sugar:	1.0 g/l
Drinking temperature:	15 ° C(59 ° F)
Optimal drinking period:	0 - 3 years
Overall impression:	Ruby red: youthful, fresh bouquet of summer fruit, lots of ripe berry flavor
Culinary Tip:	This young wine tastes great with pasta and pizza, but is also a perfect fit with fowl (roasted as well as made into soup, goose as well as chicken). Tip: We like to drink „Toni“ slightly chilled.
Christian Fischer says:	Our young white and 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 ...