

# Karl Fritsch

Austria - Wagram - Kirchberg am Wagram



WEINBERGHOF  
FRITSCH

**Ownership/Founders** Fritsch Family

**Start of Activity** 1959

**Vitiviniculture** Certified Organic / Biodynamic

**Hectares** 29

**Bottles produced** 150.000

## PINOT NOIR RUPPERSTHAL WAGRAM

**100% Pinot Noir**

**Production area:** Exlberg, 220 m a.s.l.

**Terrain:** vigna Exlberg su terreni ricchi di granito, gneiss e loss

**Harvest:** manual

**Vinification:** Spontaneous alcoholic fermentation in temperature-controlled steel tanks

**Refinement:** 500L used barrels for 12 months

**Color:** deep garnet red

**Fragrance:** Fine aromas of blueberries, berries, black pepper, spices and slight smoky tones

**Flavor:** Elegant, dry, with vibrant tannins and long persistence on cherry tones

**Alcoholic Grade:** 12.5% vol



Karl Fritsch took over the company from his father in 1999, developing it with a dynamic and innovative vision: his passionate and rigorous approach to oenology makes him one of today's reference in Wagram and of the whole Austrian wine-producing scene with research into the various hints of the individual terroirs and working maniacally with biodynamics and organic agriculture. Wagram consists of 2720 hectares of vineyards and is located 30 km east of Wachau area and it confines with Kamptal, Kremstal, and with Traisental to the south-west. It is on the same parallel as Beaune, the undisputed capital of Burgundy, and this might be why the work in the vineyards and the seeking of the characteristics of the individual crus are at home here. The Danube, which crosses to the south, also contributes with a special microclimate that is dry and breezy which in some years leaves room for high levels of humidity with frequent fog that favor "botrytis cinerea", which attacks the Riesling grape. In those rare cases, some Rieslings are vinified as Beerenauslese, giving an alternative interpretation to "dry" wines. Karl is an all-round protagonist in Wagram, an expert of his land.