

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

MATERIA PRIMA

50% Grüner Veltliner, 50% Traminer

Production area: Wagram, 220 m a.s.l., eastern exposure

Terrain: nella Valle del Danubio, su un terreno ricco di loess (terriccio sabbioso) con esposizione a sud-est

Harvest: manual

Vinification: spontaneous fermentation in concrete eggs in contact with the skins

Refinement: 75% in large used wooden barrels for 12 months, 25% in ovoid concrete tanks for 12 months

Color: orange yellow

Fragrance: notes of candied orange, rosehip, roasted apple

Flavor: Delicate, spicy texture with hints of malt and light acidity

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. Researching the various nuances of individual terroirs, working maniacally through organic farming. 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.