CUZZIOLGRANDIVINI

Karl Fritsch

Austria - Wagram - Kirchberg am Wagram



WAGRAM RIESLING

100% Riesling

Production area: Wagram, 220-250 m a.s.l., southeast and south exposure
Terrain: nella Valle del Danubio, su un terreno ricco di loess (terriccio sabbioso) con esposizione a sud-est
Harvest: manual
Vinification: Soft pressing and spontaneous alcoholic fermentation in steel, with indigenous yeasts
Refinement: in steel on the lees for 3 months
Color: giallo paglierino brillante
Fragrance: Intense with notes of apricots and fresh herbs
Flavor: balanced and spicy
Alcoholic Grade: 12,5% vol

WEINBERGHOF
FRITSCH

Ownership/Founders Fritsch Family
Start of Activity 1959
Vitiviniculture Certified Organic / Biodynamic
Hectares 29
Bottles produced 150.000





Karl Fritsch took over the business from his father in 1999, developing it through a dynamic and innovative vision: his passionate and rigorous approach to winemaking has made him one of the leading winemakers in Wagram and the entire Austrian wine scene. 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.