

Riesling Fuchsantanz 2020



Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Riesling 100 % 8 - 38 years 3000 - 3300 plants/ha 3500 - 4500 liter/ha
Geographical Orientation:	south
Sea Level:	290 - 330 m
Soil:	humus little loess large gravel large



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | beginning/october

Grape Sorting: manual

Malolactic Fermentation: yes

Sulfur Added: yes, wine

Fermentation: spontaneous
steel tank | 4 - 12 week(s) | temperature control: yes |
18 - 20 °C

Filter: filtered

Maturing: steel tank | 7 month(s)

Time on the Full Yeast: 5 month(s)

Time on the Fine Yeast: 2 month(s)

Bottling: screw cap | end/april 2021
SO2 added: 10 mg



Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	4.2 g/l
Acid:	6.7 g/l
Total Sulfur:	< 70 mg
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	7 years
Optimum Drinking Year:	2021 - 2026

Wine Description

Why the name “Fuchsantanz” (“Fox Dance”)? It was inspired by the German expression which directly translates to “where Fox and Rabbit say goodnight”, in other words, a remote place out in the sticks. And that is exactly how we would describe our often quite tranquil region. This extremely drinkable Riesling hails from a gravelly site and a loess-rich Southern slope. In October the grape bunches are hand-picked and then pressed whole in order to conserve the lean and delicate character of the wine. Spontaneous fermentation takes place in stainless steel tanks, and the wine is left on the lees until bottling in Spring or early Summer. Fuchsantanz is a beautiful composition of cool and warm elements: the gravelly soils lend it citrusy notes whereas the loess contributes apricot aromas. Some years, the wine has a touch of residual sugar, but in principle it is a dry Riesling with high acidity, meant for drinking pleasure.

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.