

WAGRAM
NIEDERÖSTERREICH
FRITSCH
OBERSTOCKSTALL


OVERVIEW | The Fritsch estate is situated in the Wagram (formerly Donauland) wine region, about 50 km northwest of Vienna, along the Danube River. During ancient times, powerful winds blew fine particles of sand, creating a huge barrier of loess soil, with pockets of loam and gravel under the surface – the hills of the Wagram.

VINEYARD AREA: 17 hectares

ANNUAL PRODUCTION: 5000 cases

TOP SITES: *steinberg, schlossberg*

SOIL TYPES: *loess, slate (steinberg)*

GRAPE VARIETIES: *grüner veltliner, zweigelt*

More than a third of Fritsch's 17 hectares of vineyards is planted with Grüner Veltliner (Schlossberg, Steinberg), which requires very mature grapes and is vinified separately, according to the location of the site. Fritsch also makes powerful Rieslings, as well as red wines. All Fritsch wines shine with fruit and finesse that can only be expected from a master of the art of winemaking. In 2006, he added a Riesling and Zweigelt Windspiel to the already very successful Grüner Veltliner Windspiel, to provide a complete line for easy drinking and a value oriented consumer.

VINEYARD/CELLAR PRACTICES | Karl Fritsch believes that quality originates in the vineyard. He learned this philosophy from his father, Karl Fritsch, Sr., who had been carefully cultivating the foliage and thinning out the grapes (yield minimization) since the 1970's. After graduating from the Krems School of Viniculture, Karl Fritsch, Jr. became the winemaker. The grapes are estate grown, and, as of vintage 2006, the winemaking is following bio dynamic rules and methods. (However, it takes several years of practicing these methods before certification appears on the wine label.)

WINES | **Gruner Veltliner Windspiel** - Grown biodynamically and harvested (during initial pass) from loess soils. Whole cluster pressing; Stainless steel fermentation and aging. On the nose lime, almonds on the palate juicy fruit and fresh, piquant acidity, playful, grapefruit in the finish.

Gruner Veltliner Steinberg - Grown biodynamically and harvested (during second pass) from primary rock with 30cm loess soils. 3 hours of fermentation with must in stainless steel. Fresh Almonds, white pepper, minerals, and salty piquant finish.

Zweigelt Windspiel - Cherry and dark berries on the palate with plenty of fruit charm and silky tannins.


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