JOISEPH – fact sheet Fogosch

Wine:	Fogosch
Vintage:	2022
Vineyards:	Froschau, Altenberg, Joisauer Home - Beste Lagen
Grape varieties:	Grüner Veltliner, approx. 15 % Welschriesling
Harvest:	Handpicked in small boxes, manual selection in the vineyard
Production method:	One part (approx. 30 %) macerated for 10 days, the rest racked and macerated on skins for 2 days
Ageing:	500 liter used wooden barrels
Acidity:	5.8 ‰
Residual sugar:	1.3 g/L
Alcohol:	12.7 %
pH:	3.34

The typical fish of Lake Neusiedl is the zander, or fogosch in Hungarian. The most widespread white grape variety in Austria is Grüner Veltliner. When JOISEPH started, there was not yet enough storage and cellar space. So the idea of maturing full barrels of wine in the lake was briefly considered. They would probably not be found on the muddy shore or they would swim up and away like a fish, like a fogosch. The name for the wine was born!

About JOISEPH: Founded in 2015 | organic | natural wines | JOISEPH is a word play of Jois (origin of the grapes) and Joseph (a traditional name for someone who does wines like in former times: No cultured yeast, no enzymes, no additives …) | all wines unfined and unfiltered | 10 hectares of vineyards on 24 plots | 3 hectares of meadows and orchards | 10 wines (5 whites, 1 rosé, 4 reds) 15 export countries, over 90 % export