

## **GRÜNER VELTLINER** WÖSENDORF Smaragd 2020

Scents of white flowers; hay flowers and meadow herbs. Complemented on the palate by ripe apple and pear notes, beautifully wrapped in lots of melt; stimulating, engaging style, immensely juicy and perfectly balanced; fun all round!

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

SCREW CAP

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with veal, traditional Viennese cuisine or simply solo.

Hand-picked on 20th October 2020 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

## SOIL

A well-known wine village in the Wachau is home to the vines that produce our latest Grüner Veltliner. During the last ice age, loess was deposited, especially on the eastern sides. The sites near the Danube consist of recent river sediments.

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Wine tasting and sale: MO-SA: 9-12 a.m. | 1-5 p.m. SO: 10-12 a.m. | 1-4 p.m. and by appointment

www.gritsch.at