

Gritsch

WACHAU-AUSTRIA



RIESLING 1000-Eimerberg *Smaragd 2019*

Offers an aromatic blend of stone fruit, exotic tropical fruits and smoky notes. Deep, focused and powerful. With its light, chalky minerality, it shows the specific character of the vineyard in the glass. Puristic Riesling with remarkable length, finesse and harmony.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,0%vol, dry

SERVING TEMPERATURE 12–14 °C

NATURAL CORK

AGING POTENTIAL 10–15 years

RECOMMENDATION perfect with white meat, fish or mediterranean food

Hand-picked on 18th October 2019
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.
Matured in large oak barrels.

SOIL

The cultic site of 1000-Eimerberg is one of the landmarks of Spitz and has a slope of up to 70%. The old Riesling vines of our 1000-Eimerberg produce wines with bright fruit and crisp acidity, they are racy and firm. A typical feature of our Rieslings are the hints of citrus, a linear and delicate character and slaty minerality.

Weingut FJ Gritsch
3620 Spitz |
WACHAU-AUSTRIA
Kirchenplatz 13
phone +43 2713 2450
office@gritsch.at

Wine tasting and sale:
April to August: MON-SAT
from 9-12 a.m. and 1-5 p.m.
or by appointment.
September to March:
By appointment only.

www.gritsch.at