

Gritsch

WACHAU-AUSTRIA



RIESLING DÜRNSTEINER BURG 2018

A finely woven carpet of aromas composed of nuances of juicy fruit, ripe stone fruit and tropical fruits. Based on a foundation that is rich in extracts, but never lacks finesse or charisma. The interplay of smoothness, acidity and minerality is exemplary. A superb wine!

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%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 10th October 2018
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.
Matured in large oak barrels.

SOIL

This Riesling grows on the last big terrace vineyard within the historic fortification of Dürnstein. The extremely steep terraces extend above Schloss Durnstein along the western city wall like a wide stairway to heaven next to the blue baroque tower, virtually a hanging garden above Dürnstein.

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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