

Gritsch

WACHAU-AUSTRIA



RIESLING KALKOFEN *Smaragd 2018*

Noble, enticing bouquet with a subtle interplay of fruit and herbaceous spiciness, intermingled with the unmistakable minerality of the vineyard that is reminiscent of flint; creamy texture bordering on the silky-smooth. Subtle interplay of fruit and acidity.

{Wine professor Bernulf Bruckner}

ALCOHOL 14,0%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 22nd October 2018
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.
Matured in large oak barrels.

SOIL

The Kalkofen vineyard in the Spitzer Graben is one of the most intriguing wine-growing areas in the Wachau region, lying as it does at the extreme edge of the wine-growing climatic zone. Here, thanks to the unique microclimate, the vines really flourish on extremely steep terraces of primary rock. The wines are characterized by pronounced coolness and elegance.

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