

Gritsch

WACHAU-AUSTRIA



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

RIESLING SETZBERG *Smaragd 2018*

Opens with a profound array of fruits – grapefruits, stone fruit and ripe gooseberries – and remains compact and full-bodied with clear contours all the way. Exceptionally drinkable Riesling elixir. Great potential!

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12–14 °C

SCREW CAP

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 Setzberg constitutes the link between the vineyards of Spitz and those of the Spitzer Graben. It faces south and consists of paragneiss with little slate and some sand. Due to the extremely sparse soils, the Setzberg is planted mostly with Riesling up to an elevation of 400m. The wines are very bundled, concentrated and exhibit clear fruit.