

# Gritsch

WACHAU-AUSTRIA



## RIESLING SETZBERG *Smaragd 2019*

Opened with a deep fruitiness of white peach, grapefruit and stone fruit notes - clearly contoured with a racy acidity and full body. An animating Riesling elixir with a beautiful drinking flow and juicy finish!

{Wine professor Bernulf Bruckner}

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ALCOHOL 13,0%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 29<sup>th</sup> October 2019  
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.

Weingut FJ Gritsch  
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Wine tasting and sale:  
Apr to Sep: MON-SAT  
from 9-12 a.m. and 1-5 p.m.  
or by appointment.  
Oct to Mar:  
By appointment only.

[www.gritsch.at](http://www.gritsch.at)