

# Gritsch

WACHAU-AUSTRIA



## RIESLING SETZBERG *Smaragd 2020*

Opens with a deep fruitiness of juicy peach, tangerine and citrus notes - delicate fruit-acid play with abundant extract fullness & melting. Animating Riesling elixir with beautiful drinking flow and long finish!

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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 3<sup>rd</sup> November 2020  
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 quite bundled, concentrated and exhibit clear fruit.

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Wine tasting and sale:  
MO-SA: 9-12 a.m. | 1-5 p.m.  
SO: 10-12 a.m. | 1-4 p.m.  
and by appointment

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