

# Gritsch

WACHAU-AUSTRIA



## SAUVIGNON BLANC HARTBERG *Federspiel* 2019

This elegant Sauvignon Blanc opens with an unmistakably subtle bouquet of elderberry, lychee and delicate, sweet rose paprika. The aromatics become more intensive on the palate and are joined by herbaceous accents. A consummate Wachau Sauvignon!

{Weinprofessor Bernulf Bruckner}

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ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10–12 °C

SCREW CAP

RECOMMENDATION perfect with paprika goulash, asparagus, Asian cuisine or simply solo.

Hand-picked on 19<sup>th</sup> October, gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

### SOIL

The Hartberg is our most highly elevated vineyard (400m). The south- and southwest-facing slopes with their gravelly soil formations are perfect for Sauvignon Blanc and Muscat. The cool downslope winds at night increase the temperature fluctuations between day and night. This leads to enhanced aroma formation particularly in autumn, and brings forth spicy wines.

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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)