

Gritsch

WACHAU-AUSTRIA



SAUVIGNON BLANC HARTBERG *Smaragd* 2018

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!

{Wine professor Bernulf Bruckner}

ALCOHOL 14,5%vol, dry

SERVING TEMPERATURE 10–12 °C

NATURAL CORK

AGING POTENTIAL 2-3 years

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

Hand-picked on 9th October 2018
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 south-west-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.

Weingut FJ Gritsch
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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