

GRÜNER VELTLINER KALMÜCKE WACHAU 2019

Fresh, forward, fruity, fun. The kalmücke is notable for its fruity palate, underpinned by the aroma of ripe citrus fruits. Nifty style with lively, precise acidity. An drinkable, vivacious Grüner Veltliner!

(Wine professor Bernulf Bruckner)

ALCOHOL 12,0%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREW CAP

AGING POTENTIAL 1 year

RECOMMENDATION perfect with light cuisine, asparagus or solo.

Hand-picked. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank.

SOIL Terraced vineyards in Spitz

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