

# Gritsch

WACHAU-AUSTRIA



## GRÜNER VELTLINER SCHWARZE MAURITIUS 2017

Traditionally mash-fermented and stored on the lees for one year in barrique barrels. Sweet, caramel nose, vanilla pods, creamy texture, completely dry and well balanced. The wine already gives a great performance. Potential for decades!

{Wine professor Bernulf Bruckner}

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ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12–14 °C

NATURAL CORK

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with veal, traditional Viennese cuisine or simply solo.

Hand-picked, gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

SOIL

Grüner Veltliner grapes from Spitzer Graben

Weingut FJ Gritsch  
3620 Spitz |  
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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](http://www.gritsch.at)