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Grüner Veltliner AXPOINT 2024

Leaf notes and dark spices in the nose, interspersed with cool minerals, hints of pepper, tobacco and extremely delicate tannins; clear structure, compact and full of finesse.

{Weinprofessor Bernulf Bruckner}

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREW CAP

AGING POTENTIAL 5-10 years

RECOMMENDATION perfect with traditional Viennese and Waldviertel cuisine, Asian cuisine

Hand-picked on 24th October 2024
Gentle pressing and processing,
temperature controlled fermentation in stainless steel tank, aging on fine yeast.

SOIL

The location Axpoint lies at the foot of the famous single vineyard Singerriedel. It is the best of all gently sloping surfaces in Spitz. Built from weathering rock with a little clay, sand, black soil and loess accumulations, the cauldron-shaped terrain makes it particularly suitable for Grüner Veltliner, which become very juicy and opulent while always maintaining a delicate minerality on the finish.