

Riesling 1000-EIMERBERG 2023

Fantastic bouquet of ripe stone fruits, passion fruit, orange and underlying minerality, superb extract sweetness, concentrated and full of finesse; great depth and an extraordinarily long finish; a charmer with class and a captivating model Riesling.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with white meat, fish or Mediterranean food

Hand-picked on 7 November 2023. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast. Matured in large oak barrels.

## SOIL

The cultic site of 1000-Eimerberg is one of the landmarks of Spitz and has a slope of up to 70%. The old Riesling vines of our 1000-Eimerberg produce wines with bright fruit and crisp acidity, they are racy and firm. A typical feature of our Rieslings are the hints of citrus, a linear and delicate character and slaty minerality.

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