

Riesling
1000-EIMERBERG Smaragd 2022

Brilliant entrée, fruity nose, apricot confit, oranges, then grapey influences, underpinned by rock floury accents; fruit forward, lavish, describing a terrific extract sweetness acid arc, ravishing in fruit and finesse; dream Riesling and probably the best 1000-Eimerberg vineyard ever.

{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 2<sup>nd</sup> November 2022. 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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