

Gritsch

WACHAU-AUSTRIA



Riesling DÜRNSTEINER BURG *Reserve* 2022

Enchanting fruit exoticism, passion fruit, papaya, orange zest; super juicy base, extract sweet and consistently coated by high minerality; the exuberant fruit fullness is congenially cushioned by the delicate acidity; powerful stature, yet finely lined, has breadth and depth; great cinema.

{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 3rd November 2022.
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast. Matured
in large oak barrels.

SOIL

This Riesling grows on the last big terrace vineyard within the historic fortification of Dürnstein. The extremely steep terraces extend above Schloss Dürnstein along the western city wall like a wide stairway to heaven next to the blue baroque tower, virtually a hanging garden above Dürnstein.

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