

Riesling 1000-EIMERBERG *Smaragd* 2021

Inviting bouquet of pink grapefruits, fully ripe peaches, tangerines, underpinned by delicate mineral influences; meltingly fruity drinking flow, appropriate acidity support, well balanced, fine length; brings variety and site to the fore; bull's eye!

{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 23<sup>rd</sup> October 2021 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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