

Riesling
KALKOFEN Smaragd 2021

Suggests breadth and depth already in the nose; in fact, the wine builds beautifully and wows with fireworks of ripe red peaches, tropical fruits, plus a pinch of aranzini, raisins and ginger; all tightly meshed yet finely branched, crystal clear; power and richness are tamed by chalky minerality and the acidic nerve wrapped in plenty of fruit melt; great length.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-20 years

RECOMMENDATION perfect with white meat, fish or mediterranean food

Hand-picked on 6th November 2021 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast. Matured in large oak barrels.

SOIL

The Kalkofen vineyard in the Spitzer Graben is one of the most intriguing wine-growing areas in the Wachau region, lying as it does at the extreme edge of the wine-growing climatic zone. Here, thanks to the unique microclimate, the vines really flourish on extremely steep terraces of primary rock. The wines are characterized by pronounced coolness and elegance.

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