



WACHAU-AUSTRIA



## Sauvignon Blanc

SPITZ *Smaragd* 2022

Ripe gooseberries, some green fruit, later black currants and peperonata; decent, well-integrated acidity, seems fresh and firm; varietal razor sharp, fine length.

{Wine professor Bernulf Bruckner}

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ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 10-12 °C

NATURAL CORK

AGING POTENTIAL 10-20 Jahre

### RECOMMENDATION

Perfect with paprika goulash, asparagus, Asian cuisine or simply solo.

Hand-picked on 13<sup>th</sup> October 2022.

Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

### SOIL

Our Sauvignon Blanc grows in Spitz on very high, south and south-west sloping slopes with gravelly soil formations. The cool fall winds at night enhance the aroma formation, especially in autumn, and produce spicy wines.

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