

# Gritsch

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## Sauvignon Blanc SPITZ *Smaragd* 2021

Decent appearance, a bit of paprika powder, delicately grassy impression, lemon balm; initially remains on the discreet side on the palate as well, but then blossoms and adorns itself with lovely cassis notes; moderate acidity, seems leaner than it is; enjoyable to drink and solid.

{Wine professor Bernulf Bruckner}

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ALCOHOL 14%vol, dry

SERVING TEMPERATURE 10-12 °C

NATURAL CORK

AGING POTENTIAL 5-10 years

RECOMMENDATION perfect with paprika goulash, asparagus, Asian cuisine or simply solo.

Hand-picked on 15<sup>th</sup> October 2021  
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 facing slopes with gravelly soil formations. The cool fall winds at night, especially in autumn, enhance the aroma formation and produce spicy wines.