

Gritsch

WACHAU-AUSTRIA



SAUVIGNON BLANC HARTBERG *Reserve 2020*

This elegant Sauvignon opens with an unmistakably delicate bouquet of elder, lychee and fine, sweet rose pepper. On the palate, the aroma intensifies, complemented by influences of herbaceous accents. A unique Sauvignon from Wachau valley!

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 10–12 °C

SCREW CAP

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

Hand-picked on 28th October 2020, gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

SOIL

The Hartberg is our most highly elevated vineyard (400m). The south- and southwest-facing slopes with their gravelly soil formations are perfect for Sauvignon Blanc and Muscat. The cool downslope winds at night increase the temperature fluctuations between day and night. This leads to enhanced aroma formation particularly in autumn, and brings forth spicy wines.

Weingut FJ Gritsch
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Wine tasting and sale:
MO-SA: 9-12 a.m. | 1-5 p.m.
SO: 10-12 a.m. | 1-4 p.m.
and by appointment

www.gritsch.at