

Gritsch

WACHAU-AUSTRIA



Weingut FJ Gritsch
3620 Spitz |
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Wine tasting and sale:
April to August: MON-SAT
from 9-12 a.m. and 1-5 p.m.
or by appointment.
September to March:
By appointment only.

www.gritsch.at

GRÜNER VELTLINER SINGERRIEDEL *Smaragd 2018*

Smokey, spicy nose followed by cool, mineral accents and an enticing combination of tobacco and herb aromas; Full of finesse and with nuanced, concentrated fruit, delicate and clear contours and the minerality typical of the vineyard soil; excellent, length: a consummate Veltliner.

{Wine professor Bernulf Bruckner}

ALCOHOL 15,0%vol, dry

SERVING TEMPERATURE 12–14 °C

NATURAL CORK

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with veal, lamb or simply solo.

Hand-picked on 2nd November 2018
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast in
large oak barrels.

SOIL

One of the most famous sites of the Wachau to the east of Spitz with paragneiss, mica schist and silicate-rich brown soil, and a slope of up to 70%. The name stands for brilliant, clear and particularly elegant wines. Our parcel lies at the lower part of Singerriedel.