

# Gritsch

WACHAU-AUSTRIA



## Grüner Veltliner SINGERRIEDEL *Smaragd* 2022

Highly elegant nose, honey blossoms, tangerine wedges, white pepper, Havana, mint leaves, wet stone; unusually clearly contoured, with each sip the complexity of the wine is revealed, powerful, delicate, seductive, like a powerful but immensely finely chiseled sculpture.

{Wine professor Bernulf Bruckner}

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ALCOHOL 14,0%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-20 years

RECOMMENDATION perfect with veal, lamb or simply solo.

Hand-picked on 8<sup>th</sup> November 2022.  
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.

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