

# Gritsch

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## Grüner Veltliner SINGERRIEDEL 2023

*Enticing bouquet, exquisite melange of spices (wild honey, damp brushwood, white pepper and mandarin) underlaid with sweet extract, then the "Spitz coolness" with Havana wrapper, a touch of mint plus mineral powder notes; finely radiant, profound, incredibly sexy – simply to-die-for and quite possibly one of the best Singerriedels of the last two decades {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 12<sup>th</sup> November 2023. 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.*