

Gritsch

WACHAU-AUSTRIA



Grüner Veltliner STEINPORZ *Smaragd* 2022

Crushed stones, smoky from dark, cool spice; firmly built, sweet tart, slightly resinous components; rises magnificently in the glass, pure terroir into the lovely finish.

{Weinprofessor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

SCREW CAP

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with veal, traditional Viennese cuisine or simply solo.

Hand-picked on 7th November 2022
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.

SOIL

A thin layer of humus over a paragneiss-weathered soil and an orientation towards east-southeast characterize this steep terrace location. Sandy soil formations with a coarse structure of gneiss mixed with profound enclaves are perfectly suited for the Grüner Veltliner. The wines exhibit an interplay of minerality and juiciness, of tension and lovely fruit.

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