

# Gritsch

WACHAU-AUSTRIA



## Grüner Veltliner

STEINPORZ 2023

*Presents smoky, mineral notes from the word go, underlaid with fine-grained tannins, then summer meadow, honey flowers and black pepper; juicy, but tightly reined; reveals more towards the end than the lean nose leads one to expect.*  
{Weinprofessor Bernulf Bruckner}

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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 11<sup>th</sup> November 2023  
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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