

*Gritsch*  
Mauritiushof



## GRÜNER VELTLINER STEINPORZ SMARAGD 2017



**Soil and Origin:** 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 juicyness, of tension and lovely fruit.

**Vinification:** Hand-picked on 16th of November 2017. Gentle pressing and processing, temperature-controlled fermentation in stainless steel tanks. Matured on fine yeast.

**Wine description by wine professor Bernulf Bruckner:**  
A Smaragd of great depth with a broad palette of aromas of red apple, melissa and herbaceous accents. Impressive body and length, yet with a clear and precise structure. Smooth as silk!

**Recommendation:** perfect with veal, Viennese cuisine or solo.

**Bottle top:** natural cork