

Gritsch

WACHAU-AUSTRIA



Grüner Veltliner

SINGERRIEDEL *Smaragd 2021*

Beguiling nose of blossom honey, yellow pome and stone fruit, ripe mangos, escorted by a splendid spice melange of juniper berries, mint, orange cookie and white pepper; increasing, powerful, rich in facets and finesse, unusually complex and elegant to the farthest corner of its soul; in short, a fabric from which wine dreams are woven.

{Wine professor Bernulf Bruckner}

ALCOHOL 14,5%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 8th November 2021

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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