

Riesling LOIBENBERG 2023

Fruit somewhat tart on the nose, pink grapefruit, orange zest, papaya, Earl Grey; meaty, compact middle, forceful, complex, generous and with exemplary varietal character, great depth {Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-20 years

RECOMMENDATION perfect with veal, beef or simply solo.

Hand-picked on 16.10.2023
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.

SOIL

LOIBENBERG RIESLING

MAURITIUSHOF

Among the great vineyards of the Wachau, the Loibenberg takes a special place. The warmth of the Pannonian climate and the perfectly southern exposure create a unique, unmistakable characteristic of wines. The Veltliners are particularly spicy, with lots of velvety mellowness, but also with smoky overtones.

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