

Riesling
LOIBENBERG Smaragd 2022

Ripe stone fruit, apricot pie, lime, supple acidity, full, juicy, tightly meshed and fully committed to the site, with ample melting and remarkable length; convincing on all lines.

{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 21st November 2022. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

SOIL

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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