

**GRÜNER VELTLINER AXPOINT** Federspiel 2018

Unmistakably salty, mineral nose with delicate almond notes. Pear fruit and tangy herbs. Well-integrated and refreshing acidity. A classic that makes you look forward to the next glass!

{Wine professor Bernulf Bruckner}

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREW CAP

AGING POTENTIAL 2-3 years

RECOMMENDATION perfect with traditional Viennese and Waldviertel cuisine, Asian cuisine

Hand-picked on 3rd October 2018 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

## SOIL

The location Axpoint lies at the foot of the famous single vineyard Singerriedel. It is the best of all gently sloping surfaces in Spitz. Built from weathering rock with a little clay, sand, black soil and loess accumulations, the cauldron-shaped terrain makes it particularly suitable for Grüner Veltliner, which become very juicy and opulent while always maintaining a delicate minerality on the finish.

Weingut FJ Gritsch 3620 Spitz | WACHAU-AUSTRIA Kirchenplatz 13 phone +43 2713 2450 office@gritsch.at

Wine tasting and sale: April to August: MON-SAT from 9-12 a.m. and 1-5 p.m. or by appointment. September to March: By appointment only.

www.gritsch.at