

GRÜNER VELTLINER AXPOINT Federspiel 2019

A touch of exotic fruits, including apple and white pear; shows an unmistakable herbal spice. Nicely integrated, invigorating acidity. Clear and balanced - a multi-faceted classic!

{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 18th October 2019 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.

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

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