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Wine tasting and sale:  
MO-SA: 9-12 a.m. | 1-5 p.m.  
SO: 10-12 a.m. | 1-4 p.m.  
and by appointment

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## GRÜNER VELTLINER AXPOINT Federspiel Wachau DAC 2020

Hints of exotic fruit, also apple and white pear; shows distinctive herbal spice and salty mineral notes. Beautifully integrated, invigorating acidity. Clear, puristic and balanced.

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ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10–12 °C

SCREW CAP

AGING POTENTIAL 5-10 years

RECOMMENDATION: perfect in combination with traditional Viennese and Asian cuisine.

Hand-picked on 11<sup>th</sup> November 2020  
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.