



WACHAU-AUSTRIA



Weingut FJ Gritsch
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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

GRÜNER VELTLINER LOIBENBERG *Smaragd* 2018

Inviting aromas of ripe apple, pink peppercorns and stone-fruit elements. Builds in the glass and flows over the palate with sweet extracts and finesse. A Veltliner that brings out both the vineyard and the grape with great precision. Distinguishes itself with its irresistible charm and long finish.

{Wine professor Bernulf Bruckner}

ALCOHOL 14,5%vol, dry

SERVING TEMPERATURE 12–14 °C

NATURAL CORK

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with veal, beef or simply solo.

Hand-picked on 19th October 2018
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.