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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](http://www.gritsch.at)

## GRÜNER VELTLINER LOIBENBERG *Smaragd* 2019

Aromas of yellow apple, pink pepper and scent of organza peel. Builds up in the glass and flows over the palate with extract sweetness and finesse. A concentrated Veltliner, which precisely brings out both the location and the variety. Veltliner charm with a long finish!

{Wine professor Bernulf Bruckner}

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ALCOHOL 14,0%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 10<sup>th</sup> October 2019  
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.