



WACHAU-AUSTRIA



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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

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

## GRÜNER VELTLINER LOIBENBERG *Smaragd* 2020

Dark spicy aromas paired with tropical fruits like Maracuja and a scent of Orange zest. Builds up in the glass and flows over the palate with extract-sweetness. Clearly structured - both site and variety are finesse-richly worked out. Veltliner charm with great potential!

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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 23<sup>rd</sup> October 2020  
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.