



WACHAU-AUSTRIA



MUSKATELLER HARTBERG *Federspiel* 2018

Begins with a forceful aroma of nutmeg and lemon melissa which is joined later on by delicate aromas of elderflower and jasmine. Impresses with stimulating acidity and razor-sharp typicity. Irresistibly quaffable!

{Wine professor Bernulf Bruckner}

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10–12 °C

SCREW CAP

AGING POTENTIAL 2-3 years

RECOMMENDATION perfect as aperitif and dessert wine, with delicate spicy dishes or simply solo.

Hand-picked on 28th September 2018
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.

SOIL

The Hartberg is our most highly elevated vineyard (400m). The south- and south-west-facing slopes with their gravelly soil formations are perfect for Sauvignon Blanc and Muscat. The cool downslope winds at night increase the temperature fluctuations between day and night. This leads to enhanced aroma formation particularly in autumn, and brings forth spicy wines.

Weingut FJ Gritsch
3620 Spitz |
WACHAU-AUSTRIA
Kirchenplatz 13
phone +43 2713 2450
office@gritsch.at

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