

## RIESLING 1000-Eimerberg Federspiel 2019

Discreet appearance of apricots & limes, finely structured. The light fruit finds its continuation on the palate with some peach & citrus zest; fresh, lively & firm. Fun maker par excellence.

{Wine professor Bernulf Bruckner}

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREW CAP

AGING POTENTIAL 3-5 years

RECOMMENDATION perfect with white meat, fish or solo

Hand-picked on 23<sup>rd</sup> October 2019 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

## SOIL

The cult location 1000-Eimerberg is one of the landmarks of Spitz and has a slope gradient of up to 70%. The old Riesling vines of our 1000-Eimerberg produce wines with bright fruit and crisp acidity, they are racy and firm. A typical feature of our Rieslings are the hints of citrus, a linear and delicate character and slaty minerality.

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