

Gritsch

WACHAU-AUSTRIA



RIESLING 1000-Eimerberg *Smaragd 2018*

Presents an infinite range of aromas of stone fruit, exotic yellow tropical fruits and hints of smokiness. Great depth, concentrated and forceful. Its bright, limy minerality shows the typical character of the vineyard soil. A puristic Riesling with remarkable length.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12–14 °C

NATURAL CORK

AGING POTENTIAL 10–15 years

RECOMMENDATION perfect with white meat, fish or mediterranean food

Hand-picked on 11th October 2018
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.
Matured in large oak barrels.

SOIL

The cultic site of 1000-Eimerberg is one of the landmarks of Spitz and has a slope 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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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