

RIESLING KALKOFEN Smaragd 2019

Seductive bouquet with a fine play of fruit and herbal spice, interspersed with the unique minerality of the site, reminiscent of flint; creamy, smooth texture; refined, bell-clear Riesling full of charm and grace. Refined, bell-clear Riesling full of grace and charm.

{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 6th November 2019 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast. Matured in large oak barrels.

SOIL

The Kalkofen vineyard in the Spitzer Graben is one of the most intriguing winegrowing areas in the Wachau region, lying as it does at the extreme edge of the winegrowing climatic zone. Here, thanks to the unique microclimate, the vines really flourish on extremely steep terraces of primary rock. The wines are characterized by pronounced coolness and elegance.

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

Wine tasting and sale: Apr to Sep: MON-SAT from 9-12 a.m. & 1-5 p.m. or by appointment. Oct to Mar: by appointment only.

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