



GRÜNER VELTLINER  
KALMUCK WACHAU  
*Federspiel 2019*

Hints of green apple, citrus zest and fennel; beautiful on the palate and convinces with a balanced mix of ripe apple and citrus notes, a delicate acidity and a lot of expressiveness!

{Wine professor Bernulf Bruckner}

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10–12 °C

SCREW CAP

AGING POTENTIAL 2-3 years

RECOMMENDATION perfect with fish, white meat or solo.

Hand-picked. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, matured on fine yeast.

SOIL

Terraced vineyards on the left bank of the Danube from Spitz to Loiben.

Weingut FJ Gritsch  
3620 Spitz |  
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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](http://www.gritsch.at)