



GRÜNER VELTLINER KALMÜCKE WACHAU 2018

Fresh, forward, fruity, fun. The kalmücke is notable for its fruity palate, underpinned by the aroma of ripe citrus fruits. Nifty style with lively, precise acidity. An drinkable, vivacious Grüner Veltliner!

{Wine professor Bernulf Bruckner}

ALCOHOL 12,0%vol, dry

SERVING TEMPERATURE 10–12 °C

SCREW CAP

AGING POTENTIAL 1 year

RECOMMENDATION perfect with light cuisine, asparagus or solo.

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

SOIL
Terraced vineyards in Spitz

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