

Gritsch

WACHAU-AUSTRIA



GRÜNER VELTLINER SCHWARZE MAURITIUS 2017

Traditionally mash-fermented and stored on the lees for one year in barrique barrels. Sweet, caramel nose, vanilla pods, creamy texture, completely dry and well balanced. The wine already gives a great performance. Potential for decades!

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12–14 °C

NATURAL CORK

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with veal, traditional Viennese cuisine or simply solo.

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

SOIL

Grüner Veltliner grapes from Spitzer Graben

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

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