

Gritsch

WACHAU-AUSTRIA



GRÜNER VELTLINER SCHWARZE MAURITIUS 2018

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 14,0%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
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Wine tasting and sale:
MO-SA: 9-12 a.m. | 1-5 p.m.
SO: 10-12 a.m. | 1-4 p.m.
and by appointment

www.gritsch.at