

Grüner Veltliner AXPOINT 2023

Delicate aroma, tea leaves, tobacco leaves, pepper pot, melons, brushwood; compact, yet with an absolutely clear structure and exquisite fruit sweetness; flows smoothly over the palate and lingers long.

{Weinprofessor Bernulf Bruckner}

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREW CAP

AGING POTENTIAL 5-10 years

RECOMMENDATION perfect with traditional Viennese and Waldviertel cuisine, Asian cuisine

Hand-picked on 16th October 2023 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

SOIL

The location Axpoint lies at the foot of the famous single vineyard Singerriedel. It is the best of all gently sloping surfaces in Spitz. Built from weathering rock with a little clay, sand, black soil and loess accumulations, the cauldron-shaped terrain makes it particularly suitable for Grüner Veltliner, which become very juicy and opulent while always maintaining a delicate minerality on the finish.

Weingut FJ Gritsch Kirchenplatz 13 3620 Spitz WACHAU-AUSTRIA T: +43 2713 2450 office@gritsch.at www.gritsch.at