

Gritsch

WACHAU-AUSTRIA



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

Grüner Veltliner AXPOINT 2025

The dark mineral notes typical of the vineyard are there right at the start, then come hints of succulent fruit: mango, red apple, plus peppery/spicy accents; structure is as clear as a bell, very focused all round, delicate, and with stimulating acidity; grape and terroir call the tune.

{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 Asian cuisine

Hand-picked on 13th October 2025
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.