



WACHAU-AUSTRIA



## Grüner Veltliner

HOCHRAIN *Smaragd* 2022

Beguiling fruit and spice fan, apricot cake, green tangerines, squints at the Riesling in the nose, before the typical Veltliner influences come into play; fine Pfefferl, herb garden, something phenolic, Earl Grey, mineral vein, clearly structured, much variety, much location!

{Wine professor Bernulf Bruckner}

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ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGIN POTENTIAL 10-20 years

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

Hand-picked 31<sup>st</sup> October 2022.  
Gentle pressing and processing,  
temperature controlled fermentation in  
stainless steel tank, aging on fine yeast.

### SOIL

This classic southern terrace site between St. Michael and Wösendorf consists of deeply weathered paragneiss with a sandy loess overlay. Grüner Veltliners from Hochrain show striking spiciness, lots of pepper and freshness with a rather baroque stature.

Weingut FJ Gritsch  
Kirchenplatz 13  
3620 Spitz  
WACHAU-AUSTRIA  
T: +43 2713 2450  
[office@gritsch.at](mailto:office@gritsch.at)  
[www.gritsch.at](http://www.gritsch.at)