

## Grüner Veltliner HOCHRAIN 2023

Dark mineral background, tart piquancy, bergamot, dried herbs, rich fruit flavour, yellow apples, pink peppercorns, a hint of propolis; fills the mouth, upfront.

{Wine professor Bernulf Bruckner}

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 1<sup>st</sup> November 2023. 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.

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