

Grüner Veltliner HOCHRAIN 2024

Superb aromas of tree blossoms, hazelnuts, fresh croissants, wild herbs and yellow apples; creamy and meaty palate; a full-bodied Veltliner, already mature and with a firm substance, lingering and very sexy.

{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 24st Oct 2024. 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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