



WACHAU-AUSTRIA

Grüner Veltliner

LOIBENBERG *Smaragd* 2022

Scents of Williams pears, ripe apples and orange peel, some white pepper; extract-sweet base, perfectly integrated acidity, mouth-filling, melting, voluminous, showing incredible richness and at the same time finesse, long-lasting and simply delightful.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-20 years

RECOMMENDATION perfect with veal, beef or simply solo.

Hand-picked on 3rd and 7th November 2022.
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.

SOIL

Among the great vineyards of the Wachau, the Loibenberg takes a special place. The warmth of the Pannonian climate and the perfectly southern exposure create a unique, unmistakable characteristic of wines. The Veltliners are particularly spicy, with lots of velvety mellowness, but also with smoky overtones.

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

