

Grüner Veltliner
LOIBENBERG 2023

Subtly phenolic nose, soft ripe tannins, yellow pip fruits, bitter orange, walnuts; full-bodied tart and tangy base layer, crystal clear and unpretentious structure.

{Wine professor Bernulf Bruckner}

ALCOHOL 14%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 19th Oct. 2023. 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.

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