



WACHAU-AUSTRIA

FJ GRITSCH

Grüner Veltliner

AXPOINT *Federspiel* 2022

Finesse-driven nose, lemongrass, Assam tea leaf, moss, lichen; compact cut, mild acidity, sweet-peppery, balanced, lots of substance with a crystal-clear structure; simply delicious.

{Weinprofessor Bernulf Bruckner}

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREW CAP

AGING POTENTIAL 5-10 years

RECOMMENDATION perfect with traditional Viennese and Waldviertel cuisine, Asian cuisine

Hand-picked on 11th October 2022
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.

SOIL

The location Axpoin lies at the foot of the famous single vineyard Singerriedel. It is the best of all gently sloping surfaces in Spitz. Built from weathering rock with a little clay, sand, black soil and loess accumulations, the cauldron-shaped terrain makes it particularly suitable for Grüner Veltliner, which become very juicy and opulent while always maintaining a delicate minerality on the finish.

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