



WACHAU-AUSTRIA



Grüner Veltliner

HOCHRAIN *Smaragd* 2021

Wide spread spice fan of black pepper, juniper, pine needles and noble tobacco leaf, complemented by orange zest, some nut skin; rests on a solid foundation, great concentration, powerful, clearly structured, with mineral bite and powerful length; pure terroir!

{Wine professor Bernulf Bruckner}

ALCOHOL 14%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. 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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