

Grüner Veltliner KLAUS *Federspiel* 2021

Nutty entrée, flanked by hints of wild herbs, green mangoes, orange zest, a touch of tobacco leaf and cool minty influences; highly refined drinking flow, rich, clear as a bell yet tightly woven; shines with minerality, finesse and remarkable length; may undoubtedly lay claim to a top spot in its class this year.

{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 14th October 2021 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

SOIL

The location Klaus in Weißenkirchen lies in a steep slope with over a hundred stone terraces that lie on weathered gneisses and slate. Incidentally, the first sprinkler system in the region of Wachau was installed in the vineyard Klaus. An easy path through the wine estate leads to the top of the vineyard, from where you can enjoy magnificent views over the Wachau.

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