



WACHAU-AUSTRIA



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

Grüner Veltliner

LOIBENBERG *Smaragd* 2021

Fragrant attack, tree blossoms, yeasty pastries, asparagus, a bit of Earl Grey, behind it lots of ripe fruit, white pears, tangerines, pineapple; creamy, melting texture, voluminous, flows smoothly and mouth-filling across the palate, yet remains clear and finely nuanced for all its opulence with a polyphonic, harmonious final chord.

{Wine professor Bernulf Bruckner}

ALCOHOL 14,5%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 30th October 2021
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.