

Grüner Veltliner kalmuck Wachau *Federspiel* 2021

Smoky entrée, tart fruit underpinnings, grapefruits, fennel seeds, later green apples, some lemon balm; pithy underpinning, fine acid corset, lively, appetizing style, taut and straight.

{Weinprofessor Bernulf Bruckner}

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREW CAP

AGING POTENTIAL 5-10 years

RECOMMENDATION perfect with fish, white meat or solo.

Hand-picked. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, matured on fine yeast.

SOIL

Terraced vineyards on the left bank of the Danube from Spitz to Loiben.

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