

Muskateller SPITZ Federspiel 2021

Pleasingly restrained nose, delicate elderflower, some nutmeg and lavender; pure but subtle nutmeg and muscat grapes on the palate, very well matched with the clashing acidity; buoyant, animating to drink, fabulous.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

**SCREW CAP** 

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect as aperitif and dessert wine, with delicate spicy dishes or simply solo.

Hand-picked on 8<sup>th</sup> October 2018 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

## SOIL

Our Muskateller grows in Spitz on very high, south and south-west sloping hillsides with gravelly soil formations. The cool fall winds at night, especially in autumn, enhance the aroma formation and produce spicy wine.

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