

# Gritsch

WACHAU-AUSTRIA



## Riesling DÜRNSTEINER BURG *Reserve* 2022

Enchanting fruit exoticism, passion fruit, papaya, orange zest; super juicy base, extract sweet and consistently coated by high minerality; the exuberant fruit fullness is congenially cushioned by the delicate acidity; powerful stature, yet finely lined, has breadth and depth; great cinema.

{Wine professor Bernulf Bruckner}

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ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with white meat, fish or mediterranean food

Hand-picked on 3<sup>rd</sup> November 2022.  
Gentle pressing and processing,  
temperature controlled fermentation in  
stainless steel tank, aging on fine yeast. Matured  
in large oak barrels.

### SOIL

This Riesling grows on the last big terrace vineyard within the historic fortification of Dürnstein. The extremely steep terraces extend above Schloss Dürnstein along the western city wall like a wide stairway to heaven next to the blue baroque tower, virtually a hanging garden above Dürnstein.

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