

Riesling
DÜRNSTEINER BURG
Reserve 2023

Year after year, Franz Josef Gritsch's monopoly yields a stunning array of fruits, yet still manages to come up with a complexity and finesse that never fail to incite interest and drinking enjoyment; blood orange, apricot confit, muskmelon and a subtle interplay of extract sweetness, minerality and delicate acidity make this Riesling something extra special.

{Wine professor Bernulf Bruckner}

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 14.10.2023.
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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