

# Gritsch

WACHAU-AUSTRIA



## Riesling DÜRNSTEINER BURG Reserve 2025

Spectacular start redolent of grape and fruit sweetness, generous in every respect, apricot-peach mix, papaya, ripe, juicy pineapple; builds on a firm foundation, a veritable Baroque angel with finely chiselled features, clear as a bell yet incredibly compact, highly focused with a texture smooth as silk; superb all the way to the finish which shows impressive depth.

{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 03<sup>rd</sup> October 2025.

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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