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Riesling KALKOFEN 2025

The more masculine, leaner counterpart to the charmer from 1000-Eimerberg; the perception is of pure minerality, salty, crushed stone, a delicately cool aroma, fir resin, menthol tobacco, then red nectarines; always opens a little raggedly, only revealing its true quality after some time in the glass; terrific potential and one of the foremost Rieslings from the Wachau region.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-20 years

RECOMMENDATION perfect with white meat, fish or mediterranean food

Hand-picked on 30th October 2025.
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.
Matured in large oak barrels.

SOIL

The Kalkofen vineyard in the Spitzer Graben is one of the most intriguing wine-growing areas in the Wachau region, lying as it does at the extreme edge of the wine-growing climatic zone. Here, thanks to the unique microclimate, the vines really flourish on extremely steep terraces of primary rock. The wines are characterized by pronounced coolness and elegance.