

Riesling SETZBERG 2024

Green pineapple, grapefruit and the classic vineyard peach; subtle tannin background; delicately modelled with bundled fruit and robust underlying structure; compact, rich in extracts, entirely coherent with a hint of exotic fruits in the finish.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C.

SCREW CAP

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with white meat, fish or mediterranean food

Hand-picked on 26th October 2024. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast. Matured in large oak barrels.

SOIL

The Setzberg constitutes the link between the vineyards of Spitz and those of the Spitzer Graben. It faces south and consists of paragneiss with little slate and some sand. Due to the extremely sparse soils, the Setzberg is planted mostly with Riesling up to an elevation of 400m. The wines are very bundled, concentrated and exhibit clear fruit.

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