

## Riesling 1000-EIMERBERG *Federspiel* 2022

Fulminant fresh attack, green pineapple, gooseberries, young apricots, finely integrated acidity cut, crystal clear and almost weightless despite background extract depth; everything nicely balanced with a radiance unexpected for the weight class.

{Wine professor Bernulf Bruckner}

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10-12 °C

**SCREW CAP** 

AGING POTENTIAL 5-10 years

RECOMMENDATION perfect with white meat, fish or solo

Hand-picked on 13<sup>th</sup> October 2022 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

## SOIL

The cultic site of 1000-Eimerberg is one of the landmarks of Spitz and has a slope of up to 70%. The old Riesling vines of our 1000-Eimerberg produce wines with bright fruit and crisp acidity, they are racy and firm. A typical feature of our Rieslings are the hints of citrus, a linear and delicate character and slaty minerality.

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