

# Gritsch

WACHAU-AUSTRIA



Weingut FJ Gritsch  
Kirchenplatz 13  
3620 Spitz  
WACHAU-AUSTRIA  
T: +43 2713 2450  
[office@gritsch.at](mailto:office@gritsch.at)  
[www.gritsch.at](http://www.gritsch.at)

## Sauvignon Blanc SPITZ 2025

*Nose with subtle notes of paprika seasoning, peperonata, cassia leaves, a few floral inclusions, grapefruit; concentrated, juicy style, lingers long on the palate; Sauvignon Blanc in its fully matured form.*

*{Wine professor Bernulf Bruckner}*

---

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREWING CAP

AGING POTENTIAL 10-20 years

### RECOMMENDATION

*Perfect with paprika goulash, asparagus, Asian cuisine or simply solo.*

*Hand-picked on 15<sup>th</sup> October 2025.*

*Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.*

### SOIL

*Our Sauvignon Blanc grows in Spitz on very high, south and south-west sloping slopes with gravelly soil formations. The cool fall winds at night enhance the aroma formation, especially in autumn, and produce spicy wines.*