

# Gritsch

WACHAU-AUSTRIA



Weingut FJ Gritsch  
3620 Spitz |  
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Wine tasting and sale:  
April to August: MON-SAT  
from 9-12 a.m. and 1-5 p.m.  
or by appointment.  
September to March:  
By appointment only.

[www.gritsch.at](http://www.gritsch.at)

## GRÜNER VELTLINER SINGERRIEDEL *Smaragd 2018*

Smokey, spicy nose followed by cool, mineral accents and an enticing combination of tobacco and herb aromas; Full of finesse and with nuanced, concentrated fruit, delicate and clear contours and the minerality typical of the vineyard soil; excellent, length: a consummate Veltliner.

{Wine professor Bernulf Bruckner}

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ALCOHOL 15,0%vol, dry

SERVING TEMPERATURE 12–14 °C

NATURAL CORK

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with veal, lamb or simply solo.

Hand-picked on 2<sup>nd</sup> November 2018  
Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast in large oak barrels.

### SOIL

One of the most famous sites of the Wachau to the east of Spitz with paragneiss, mica schist and silicate-rich brown soil, and a slope of up to 70%. The name stands for brilliant, clear and particularly elegant wines. Our parcel lies at the lower part of Singerriedel.