

Gritsch

WACHAU-AUSTRIA



Grüner Veltliner SINGERRIEDEL *Smaragd* 2022

Highly elegant nose, honey blossoms, tangerine wedges, white pepper, Havana, mint leaves, wet stone; unusually clearly contoured, with each sip the complexity of the wine is revealed, powerful, delicate, seductive, like a powerful but immensely finely chiseled sculpture.

{Wine professor Bernulf Bruckner}

ALCOHOL 14,0%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-20 years

RECOMMENDATION perfect with veal, lamb or simply solo.

Hand-picked on 8th November 2022.
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.

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