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Grüner Veltliner

SINGERRIEDEL 2023

Enticing bouquet, exquisite melange of spices (wild honey, damp brushwood, white pepper and mandarin) underlaid with sweet extract, then the "Spitz coolness" with Havana wrapper, a touch of mint plus mineral powder notes; finely radiant, profound, incredibly sexy – simply to-die-for and quite possibly one of the best Singerriedels of the last two decades {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 12th November 2023. 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.