



WACHAU-AUSTRIA



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## Grüner Veltliner

SINGERRIEDEL 2024

Expansive panorama, honey flowers, brushwood, tree bark plus cool, smoky elements; a little menthol tobacco, thyme, pink peppercorns, Havanas, melons; substantial bedrock, yet the structure is as clear as a bell; incredible how the influence of finesse and elegance are outmanoeuvred and suspense is maintained until the long finish.  
{Wine professor Bernulf Bruckner}

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ALCOHOL 13,5%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 28th Oct 2024.  
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.