



WACHAU-AUSTRIA



## Grüner Veltliner

STEINPORZ 2024

A veritable paragon of minerality, dark rock, smoky with a taut mesh of tannins; opens out beautifully in the glass, fennel, rhubarb; ageing in a large wooden barrel gives it smoothness and accessibility.  
{Weinprofessor Bernulf Bruckner}

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ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

SCREW CAP

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with veal, traditional Viennese cuisine or simply solo.

Hand-picked on 29<sup>th</sup> October 2024  
Gentle pressing and processing,  
temperature controlled fermentation in  
stainless steel tank, aging on fine yeast.

### SOIL

A thin layer of humus over a paragneiss-weathered soil and an orientation towards east-southeast characterize this steep terrace location. Sandy soil formations with a coarse structure of gneiss mixed with profound enclaves are perfectly suited for the Grüner Veltliner. The wines exhibit an interplay of minerality and juiciness, of tension and lovely fruit.

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)