

Gritsch

WACHAU-AUSTRIA



Grüner Veltliner

STEINPORZ 2025

Mineral-powder, salty nose from the gneiss terrain, complemented by fresh herbs, lime, orange zest with some fennel and aniseed; fully mature, silky acidity, plenty of extract, offset by spicy coolness and minerality; juicy finish.

{Weinprofessor Bernulf Bruckner}

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 05th November 2025.

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.

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