

Gritsch

WACHAU-AUSTRIA



Grüner Veltliner

kalmücke 2021

Vegetal hints, meadow flowers, arugula, leafy, spicy; green bananas on the palate, some limoncello, green-fruited middle, expressive, with coquettish acidity; light on its feet and playful.

{Weinprofessor Bernulf Bruckner}

ALCOHOL 12%vol, dry

SERVING TEMPERATURE 10–12 °C

SCREW CAP

AGING POTENTIAL 1-2 years

RECOMMENDATION perfect with light cuisine, asparagus or solo.

Hand-picked. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank.

SOIL

Terraced vineyards in the Wachau

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