

Gritsch

WACHAU-AUSTRIA



Grüner Veltliner kalmücke 2022

Stimulating nose, mix of herbs, finely chiseled acidity, reductive style, some green bananas, peppercorns, straightforward, invigorating elixir for hot summer days.

{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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