



WACHAU-AUSTRIA

FJ GRITSCH

Neuburger

SPITZ *Smaragd* 2021

Pronounced varietal bouquet, a mix of green nuts and nut bread, ripe limes; delicate tart intermediate tones, nut skin again, tamarind, fruit-bearing acidity; firm mid-palate, sturdy, juicy, very appealing, nice varietal type.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12–14 °C

NATURAL CORK

AGING POTENTIAL 10–15 years

RECOMMENDATION perfect with baked dishes
or cheese variations

Hand-picked on 5th November 2021
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.
Matured in large oak barrels.

SOIL

Our old vines grow on steep slopes in Spitz of
up to 50% slope, they produce wines with
extract, melting and unmistakable nutty hints.



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