

NEUBURGER 1000-Eimerberg Smaragd 2020

Fragrant bouquet of ripe stone fruit and pears, paired with the unmistakable nutty aroma, completed by the smooth acidity and a tightly woven, extract-rich body. The nutty-obscented elements are consistently carried through to the long finale. The pure Neuburger essence!

ALCOHOL 14,0%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 7^h November 2020 Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast. Matured in large oak barrels.

SOIL

The cultic site of 1000-Eimerberg is one of the landmarks of Spitz and has a slope of up to 50%. A wine from 1000-Eimerberg is true handicraft. The Neuburger vines on our 1000-Eimerberg are over 60 years old and produce wines with velvety mellowness, extract and unmistakable nutty overtones.

SO: 10-12 a.m. | 1-4 p.m. and by appointment

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