

Grüner Veltliner KLAUS 2023

Unmistakable, elegant mosaic of spices, the dark minerality combines with captivating notes of Granny Smith, juniper seeds, orange peel and wild herbs; extract as clear as a bell, excellent length.

{Weinprofessor Bernulf Bruckner}

ALCOHOL 14,0%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREW CAP

AGING POTENTIAL 5-10 years

RECOMMENDATION perfect with traditional Viennese and Waldviertel cuisine, Asian cuisine

Hand-picked on 14th October 2023. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

SOIL

The location Klaus in Weißenkirchen lies in a steep slope with over a hundred stone terraces that lie on weathered gneisses and slate. Incidentally, the first sprinkler system in the region of Wachau was installed in the vineyard Klaus. An easy path through the wine estate leads to the top of the vineyard, from where you can enjoy magnificent views over the Wachau.

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