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## Muskateller

2023

*Subtle lilac aroma, mace, a touch of cinnamon; stays true to its principles on the palate, lychee and elderberry flowers again; relatively mild acidity, very appealing in terms of expressiveness and the noble bearing.*

{Wine professor Bernulf Bruckner}

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ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 12–14 °C

SCREW CAP

AGING POTENTIAL 10-15 years

RECOMMENDATION *perfect as aperitif and dessert wine, with delicate spicy dishes or simply solo.*

*Hand-picked on 4<sup>th</sup> October 2023.  
Gentle pressing and processing,  
temperature controlled fermentation in  
stainless steel tank, aging on fine yeast.*

### SOIL

*Our Muskateller grows in Spitz on very high, south and south-west sloping hillsides with gravelly soil formations. The cool fall winds at night, especially in autumn, enhance the aroma formation and produce spicy wine.*