



WACHAU-AUSTRIA



Weingut FJ Gritsch  
Kirchenplatz 13  
3620 Spitz  
WACHAU-AUSTRIA  
T: +43 2713 2450  
[office@gritsch.at](mailto:office@gritsch.at)  
[www.gritsch.at](http://www.gritsch.at)

## Muskateller

### SPITZ Federspiel 2022

Perky nose, flowering elderberry bush, palate clearly nutmeg and grapes, model varietal type, with packed in a lot of fruit, very fine acidity and high drinking animo.

{Wine professor Bernulf Bruckner}

---

ALCOHOL 12%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 18<sup>th</sup> October 2022  
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.