



WACHAU-AUSTRIA

FJ GRITSCH

Riesling

LOIBENBERG 2023

Fruit somewhat tart on the nose, pink grapefruit, orange zest, papaya, Earl Grey; meaty, compact middle, forceful, complex, generous and with exemplary varietal character, great depth
{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-20 years

RECOMMENDATION *perfect with veal, beef or simply solo.*

Hand-picked on 16.10.2023

Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.

SOIL

Among the great vineyards of the Wachau, the Loibenberg takes a special place. The warmth of the Pannonian climate and the perfectly southern exposure create a unique, unmistakable characteristic of wines. The Veltliners are particularly spicy, with lots of velvety mellowness, but also with smoky overtones.

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