



Weingut FJ Gritsch

RIESLING 1000-EIMERBERG

DAC Wachau Smaragd

Dating back to the 13th century, the Mauritiushof was originally used by monks to collect the grapes.

Since 1799 the building has belonged to the Gritsch family who started the tradition of wine pressing. Today this heritage stands as a commitment for the future to cultivate this tradition. Our wines are synonymous with the unique soil and microclimate of each individual vineyard. These special qualities yield great wines that are based not only on the traditional craftsmanship, but also on the unique philosophy of our family.

COUNTRY

Austria

VARIETAL

Riesling

SOIL TYPE

Marble Rendzina Dark Top Soil
Stratified Silicate Marble beneath
80% Limestone concentration

VINEYARD

30 year old vines
Slope of up to 84% 250-300 meters
Exposition South-Southeast

HARVEST

Manual harvesting

VINIFICATION

Fermentation in stainless steel tanks
Native Yeast
Aging on fine yeast
Matured in large oak barrels

TASTING NOTES

Inviting bouquet of pink grapefruits, fully ripe peaches, tangerines, underpinned by delicate mineral influences; meltingly fruity drinking flow, appropriate acidity support, well balanced, fine length; brings variety and site to the fore; bull's eye!

CERTIFICATIONS



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