



Weingut FJ Gritsch

GRÜNER VELTLINER HOCHRAIN

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

Grüner Veltliner

SOIL TYPE

Weathered Paragneiss
Sandy Loess Overlay

VINEYARD

Near town of Wösendorf
30 year old vines
Slope of up to 64% 215-290 meters
Exposition Southeast

HARVEST

Manual harvesting

VINIFICATION

Fermentation in stainless steel tanks
Native Yeast
Aging on fine lees
Aged in 2000 liter oak barrels

TASTING NOTES

Beguiling fruit and spice persis, apricot tart, green tangerines, and quince. Typical Grüner Veltliner influences come into play; fine white pepper, herb garden, Earl Grey, mineral core, and full structured body.

CERTIFICATIONS



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