



## Weingut FJ Gritsch

### RIESLING KALKOFEN

### 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

Decomposing Granite Gneiss Limestone, Iron, Brown Clay

#### VINEYARD

30 year old vines  
Slope of up to 75%  
275-405 meters  
Exposition South-Southeast

#### HARVEST

Manual harvesting

#### VINIFICATION

Fermentation 50% Concrete Egg, 50% Barrel.  
100% Destemmed & uncrushed  
Aged in 1000 liter Oak Barrels

#### TASTING NOTES

Highly attractive saline-mineral nose, wrapped in precise Riesling fruit. Incredibly multifaceted, nectarines, rose, apricot, passion fruit and a pinch of ginger. Complex, clear as a bell; thrills with insane length and a potential for decades.

#### CERTIFICATIONS



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