

WEINGUT JOSEF FRITZ



2016  
Grüner Veltliner  
Ried Mordthal  
Große Reserve  
DRY



This Grüner Veltliner was allowed to be stored on the fine yeast for 20 months after his spontaneous fermentation. Smoky with a breath of caramel, fine yellow exotic fruits, juicy and elegant with a touch of tender and well integrated wood.

**\* HANDPICKED \***

Ried Mordthal

The site name „Mordthal“ probably comes from an old term for a narrow valley without an exit, which was used during the Stone Age as a strategic hunting aid. Here, the hunters cornered mammoths and killed them, as documented by many bone findings.

|                      |  |
|----------------------|--|
| WHERE:               | Ruppersthal                                    |
| SOIL:                | Loess with tertiary gravel                     |
| SLOPE & ORIENTATION: | Southeast to southwest                         |
| MICROCLIMATE:        | Warm to hot, but breezy                        |
| REBSORTEN:           | Roter Veltliner,<br>Grüner Veltliner, Traminer |
| VINEYARD AGE:        | Up to 40 years old                             |

**WEINGUT JOSEF FRITZ**

Ortsstraße 3 . 3701 Zausenberg am Wagram . Österreich  
TEL +43 2278 2515-0 FAX +43 2278 2515-4 MOBIL +43 676 515 2515  
office@weingut-fritz.at . [www.weingut-fritz.at](http://www.weingut-fritz.at)  
[www.instagram.com/weingut\\_josef\\_fritz](http://www.instagram.com/weingut_josef_fritz)  
[www.facebook.com/WeingutJosefFritz](http://www.facebook.com/WeingutJosefFritz)

**BOTTLE SIZE:** 0,75 / 1,5 / 3,0 Liter

**HARVEST DATE:** 29.10.2016

**AC:** 5,8‰

**RS:** 2,8g/l

**ABV:** 13,5% Vol

**W**  
**W**  
**W**  
WAGRAM