

Ried Tabor Grüner Veltliner Kremstal DAC Reserve 2018



Forstreiter



The love of wine runs in our Family blood, more than over the centuries. Since 1868, the winery is in possession of the Family. Hollenburg is an old wine community, in the district of Krems/Donau, this located in the wine region Kremstal.

Optimal care of the soil and the vineyards is a prerequisite to produce great wines. By gentle treatment and few interventions in the cellar is to preserve the nature quality. Quality grows in the vineyards

**"I'm produce wines for me. Only the wines, which I like, I can sell."
said Meinhard Forstreiter**

Origin

Oldest vines in Austria (154 yrs old)

Soil

5-7 meters of sand atop "Hollenburger Konglomerat" (compressed gravel from the banks of the Danube formed during the Ice Age). As Phylloxera cannot survive more than 70cm / 2.29 ft. deep in the ground, they did not destroy the main roots.

Tasting notes

From these ancient, ungrafted vines, comes a beautifully nuanced, full and elegant Grüner Veltliner with hints of fennel, spice and juicy tropical fruit, complex and mineral with fresh forward fruit and finely balanced acidity. With this texture and depth, it is distinguished in every phase and has a long, luxurious finish.

Very limited yield; great aging potential.

Vinification

The wine is fermented in steel tanks and is then left to age on the lees for around 12 months.

Tip: please open the bottle 2-3 hours before drinking

Alcohol: 14,0 % vol

Residual sugar: 3,4 g/l – Trocken

tartaric acid: 5,1 g/l

Best temperature to drink: 9-12°C

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