

Ried Kremser Kogl Grüner Veltliner Kremstal DAC 2020



Located on the right bank of the river Danube, is Hollenburg, the southernmost district of Krems, also called Austria's white wine capital. Our winery is situated within this historical region of the **Kremstal**, where viticulture was practiced evidently 400 years A.D. by the Romans. The love for wine is deeply rooted in our family for far over a century, and since 1868 the winery is family – owned.

Quality grows outside in the vineyards, where the soils are dominated by loess and supplemented by conglomerate and gravel. The warm Pannonian climate form the east meets the Continental influenced climate of the higher situated Waldviertel. This results in extreme temperature differences between day and night, which has intense positive effect on the formation of flavour. Foundation for producing great wine is sustainable treatment of soil and vineyards. To maintain the nature given quality, we only work with gentle treatments and few interventions in the cellar. "I make the wines for myself, I can only sell the wines that I like."

Origin: **Kremstal DAC** Location: Ried Kremser Kogl

This single vineyard is located directly in Hollenburg,

with slopes facing the south east Alcohol: 12,5% vol

Residual sugar: 2,2 g/l Acidity: 6,0 g/l

Closure: Screw Cap

Soil: A 2 to 10 meters layer of loess on top of conglomerate

Vinification: Steel tank.

Characteristic: Fine spiciness, fresh apple fruit and very typical for

> the variety in the nose. In the mouth very delicate with citrus and herbs, fine complexity and medium

body. An easy drinking and classical Grüner

Veltliner

Recommendation: This is a perfect companion for typical Austrian

> cuisine (Viennese Schnitzel, fried chicken, ...), but also harmonizes well with international cuisine,

> > 456100

SUSTAINABLE

AUSTRIA

e.g. sushi

Ideal drinking point: 2020 bis 2028

Drink temperature: 8-10°C

EAN Bottle: 9120010691669 9120010691676 EAN Case:

Weingut Forstreiter GmbH

A-3506 Krems - Hollenburg Hollenburger Kirchengasse 7, Tel: +43(0)2739-2296 weingut@forstreiter.at www.forstreiter.at

