



Forstreiter



# Riesling

## Schotter Kremstal DAC 2022



<b>Origin:</b>	Krems - Kremstal DAC
<b>Site/vineyard:</b>	The grapes come from our vineyards, which are among the best sites of Hollenburg.
<b>Analysis:</b>	Alcohol: 13,0% vol Residual sugar: 3,8 g/l Acidity: 8,0 g/l
<b>Closure:</b>	screw cap
<b>Soil:</b>	very stony and sandy Löss up conglomerate
<b>Vinification:</b>	steel tank
<b>Characteristic:</b>	A typical Riesling from the Kremstal. Fresh stone fruit notes, very mineral. Juicy on the palate, fruity with a distinct varietal character, fine acidity and lively. A wine with drinking flow and a lot of substance.
<b>Pairing:</b>	Harmonizes wonderful to Asian Cuisine (Sushi, Maki or spicy dishes)
<b>Ideal Maturity:</b>	2023 bis 2030
<b>Drinking temperature:</b>	8-10°C

EAN Bottle: 9120010692 918  
EAN Case: 9120 010692 925



SUSTAINABLE  
AUSTRIA

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