



Forstreiter



# Grüner Veltliner

## Alte Reben Kremstal DAC 2022



<b>Origin:</b>	Krems - Kremstal DAC
<b>Site/vineyard:</b>	The vines are 30 to 60 years old and come from our vineyards south of the Danube, which are among the best sites of Hollenburg.
<b>Analysis:</b>	Alcohol: 13,5% vol Residual sugar: 2,4 g/l Acidity: 5,1 g/l
<b>Closure:</b>	screw cap
<b>Soil:</b>	Loess on conglomerate
<b>Vinification:</b>	steel tank, about 3 months on the lees
<b>Characteristic:</b>	Quiet soil tones, fine-grained spice, elegant fruit, a hint of pine needles; aromatic dacapo, fine-bodied, delicate acid backbone, fruit, spice and soil-stemmed flavours in the long finish;
<b>Pairing:</b>	Harmonizes great with pasta dishes or also with a classic pork roast
<b>Ideal Maturity:</b>	2023 bis 2030
<b>Drinking temperature:</b>	8-10°C

EAN Bottle: 9120010693 014

EAN Case: 9120010693 021



SUSTAINABLE  
AUSTRIA

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