



Forstreiter



Riesling Ried Schiefer Kremstal DAC 2022



Origin: Kremstal - Kremstal DAC
Site/vineyard: The terraces of these vineyards are characterized by conglomerate rock and loess. The Schiefer site was first mentioned in a document in 1318 as vineyard. Average slope over 26% to the south and southeast. The name Schiefer does not come from the slate rock, but is derived from Schiffberg. From here, the Danube ships were warned by means of flags and fire about possible dangers of the then 3-armed Danube or against ship looters. On a vineyard map from the year 1821 the vineyard is called "In Schifern".

Analysis: Alcohol: 13,5% vol
 Residual sugar: 1,9 g/l
 Acidity: 4,5 g/l

Closure: screw cap
Soil: Loess and conglomerate
Vinification: steel tank, about 3 months on the lees

Characteristic: The site is expressed in the form of bright, mineral notes; elegant, almost graceful fruit, lively, fine acidity structure, again soil notes, leads the fine blade and still has grip. Riesling to nibble on. Fun!

Pairing: Harmonizes great with fish, seafood or rice dishes.

Ideal Maturity: 2023 bis 2030

Drinking temperature: 8-10°C

EAN Bottle: 9120010692 956
 EAN Case: 9120010692 963



SUSTAINABLE AUSTRIA

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