



Forstreiter



Grüner Veltliner

Alte Reben Kremstal DAC 2023



Origin:	Krems - Kremstal DAC
Site/vineyard:	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.
Analysis:	Alcohol: 14 % vol Residual sugar: 1,9 g/l Acidity: 5 g/l
Closure:	screw cap
Soil:	Loess on conglomerate
Vinification:	steel tank, about 3 months on the lees
Characteristic:	Announces substance, pine needles, ripe yellow apples, compact; follows on aromatically seamlessly, also soil tones, powerful without opulence, accessible acidity, focused, long finish.
Pairing:	Harmonizes great with pasta dishes or also with a classic pork roast
Ideal Maturity:	2024 bis 2035
Drinking temperature:	10-12°C

EAN Bottle: 9120010693 618

EAN Case: 9120010693 625



SUSTAINABLE
AUSTRIA

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