



Forstreiter



Grüner Veltliner

Ried Schiefer Kremstal DAC 2024



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|------------------------------|---|-----------|--|
| Origin: | Krems - 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: | 2,2 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 conglomerate soil of the Schiefer vineyard is recognizable in the aroma, good depth, unobtrusive, consolidated; the subsoil also comes through in the taste, tobacco notes, fine spices, delicate fruit, already harmonious; | | |
| Ideal Maturity: | 2025 bis 2036 | | |
| Drinking temperature: | 10-12°C | | |

EAN Bottle: 9120010694 219
EAN Case: 9120010694 226



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