



Forstreiter

Grüner Veltliner

Kalk & Stein Kremstal DAC 2025



Origin:	Kremstal DAC
Site/vineyard:	The grapes come from our vineyards, which are among the best sites in Hollenburg.
Analysis:	Alcohol: 12,5% vol Residual sugar: 1,6 g/l Acidity: 6,3 g/l
Closure:	screw cap
Soil:	Loess and conglomerate
Vinification:	steel tank
Characteristic:	From the most beautiful vineyards in the Kremstal. Aroma reminiscent of gooseberries and cassis leaves, also herbs; juicy and animating to drink, fresh fruit, pinch of herbal spice, straightforward, uncomplicated drinking pleasure.
Pairing:	A great accompaniment to Asian cuisine, but also goes very well with a classic Wiener schnitzel
Ideal Maturity:	2026 bis 2031
Drinking temperature:	8-10°C

EAN Bottle: 9120010694 653
EAN Case: 9120010694 660



Weingut Forstreiter GmbH

3506 Hollenburg, Hollenburger Kirchengasse 7, Austria
Tel: +43 2739 2296 weingut@forstreiter.at www.forstreiter.at

