



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



SUSTAINABLE
AUSTRIA

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