

Furth-Palt Kremstal Grüner Veltliner

<i>Origin:</i>	Furth bei Göttweig
<i>Appellation:</i>	Kremstal <small>dac</small>
<i>Grapes:</i>	Grüner Veltliner (100%)
<i>Vintage:</i>	2015
<i>Analysis:</i>	12,0 % alcohol 1,7 g/l residual sugar 6,4 g/l total acidity
<i>Closure:</i>	screw cap
<i>Area of Production:</i>	„Kremstal“ (located around the small city Krems), on the southern border of the river Danube on the foothills of the „Stift Göttweig“ monastery. Both, rocky soils of weathered primary rock and deep loess covers can be found in Kremstal, therefore it is not surprising that both Grüner Veltliner and Riesling dominate.
<i>Soil composition:</i>	mixture of primary rock and loess grounds
<i>Age of vines:</i>	10-50 years
<i>Vinification:</i>	handpicked selected grapes, soft pressing, temperature controlled fermentation in stainless steel, settling in big wooden barrels (4.000 to 6.000 l, NO oak taste) before bottling which allows the wine to clarify itself without filtration
<i>Character:</i>	spicy, herbal nose, grapefruit, lemon, green apple on the palate with a crisp and a refreshing finish
<i>Preservation:</i>	to be drunk young or with a bottle maturation up to 5 years
<i>Serving temperature:</i>	to be served chilled at 6-8° C
<i>Food suggestions:</i>	very versatile pouring-partner, the perfect „Snack-Wine“

