

Furth-Palt Grüner Veltliner Kremstal DAC

<i>Origin:</i>	Furth-Palt
<i>Appellation:</i>	Kremstal DAC
<i>Grapes:</i>	Grüner Veltliner (100%)
<i>Vintage:</i>	2017
<i>Analysis:</i>	12.5 % alcohol 1.0 g/l residual sugar 6.2 g/l total acidity
<i>Closure:</i>	screw cap

Area of Production: The name of the village where the winery is located is called „Furth-Palt“. All the grapes are coming from our own vineyards (100% estate fruit) within the village. Furth-Palt is located 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, therefore it is not surprising that both, Grüner Veltliner and Riesling, dominate.

Soil composition: mixture of primary rock and loess grounds

Age of vines: 10-50 years

Vinification: 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

Character: spicy, herbal nose, grapefruit, lemon, green apple on the palate with a crisp and a refreshing finish

Preservation: to be drunk young or with a bottle maturation up to 5 years

Serving temperature: to be served chilled at 8-10° C

Food suggestions: very versatile pouring-partner, the perfect wine for all day long

