

## Furth-Palt Riesling Kremstal DAC

<i>Origin:</i>	Furth-Palt
<i>Appellation:</i>	Kremstal DAC
<i>Grapes:</i>	Riesling (100%)
<i>Vintage:</i>	2017
<i>Analysis:</i>	12.5 % alcohol 3.7 g/l residual sugar 7.9 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:* fresh, crisp, fruit driven;  
good balanced and very drink friendly

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

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

*Food suggestions:* fits well to salads, antipasti, fish, white meat

