

FURTH

Kremstal DAC
Grüner Veltliner 2020

Origin & Vinification

FURTH - Ortswein (village wine)

Furth benefits from different microclimatic conditions. They let the vegetation breathe, bring the fragrant, cool air of the Dunkelsteiner Wald (forest) as well as the warming Pannonian air masses and the natural moisture of the Danube region.

In addition, there are diverse geological differences that range from gravelly, sandy soils to loess and clay and further to weathering of primary rock.

From the village location "Furth" we vinify medium-weight wines with approx. 12.5% alcohol, which are matured in stainless steel tanks in order to best bring out the naturalness of the grapes and their origin.

Wine description:

A juicy impression in the nose, yellow apple with delicate nuances of tobacco; great finesse and structure on the palate, green apples supported by mineral notes, densely structured with good potential for maturing.

Analytical data

Alcohol: 12,5 %
Acidity: 5,6 g
Residual sugar: 1,5 g

Aging potential

This wine would normally be consumed in the first three years, but will gain in flavour potential after 4–6 years as well.

Serving temperature

9 – 11°C

Food pairing recommendation

Grüner Veltliner is the ideal wine to accompany traditional Austrian dishes, but goes quite well with spicy Eastern fare as well. We recommend this wine particularly to accompany starters, all sorts of baked dishes and Asian cuisine.

Weingut Stift Göttweig

Since the 11th century, Stift Göttweig has been engaged in wine-growing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin. Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.

