

## FURTH

Kremstal DAC  
Riesling 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

Ripe vineyard peaches in the nose, supported by mineral notes with a whiff of lemon zest. Racy and refreshing on the palate, with delicate notes of apricot; very well balanced.

### Analytical data

Alcohol: 12,5 %  
Acidity: 7,4 g  
Residual sugar: 3,1 g

### Aging potential

A very delicate expression in the first three years after the harvest, but can be cellared for up to ten years.

### Serving temperature

9 – 11°C

### Food pairing recommendation

We recommend this wine for smoked starters, fried fish and baked meat or poultry (Schnitzel, Backhendl & Co.)

It also goes very well with delicate fish appetizers, seafood, gourmet salads, classic roasted chicken, pasta with fish, spaghetti carbonara and many varieties of pizza.

### 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.

