

**FURTH**  
Kremstal <sup>DAC</sup>  
Riesling 2016

**Origin:**

**FURTH - Ortswein (village wine)**

The village of Furth bei Göttweig (established 1138) is the gateway to the UNESCO world cultural heritage Wachau region. Branches of the Dunkelsteiner Forest impart much natural beauty to the surrounding landscape. One of Austria's greatest baroque jewels, the Benedictine abbey Stift Göttweig – designed by Lucas von Hildebrandt – welcomes visitors from its idyllic setting atop the mountainside known as Göttweiger Berg.

The village of Furth is favoured by a variety of microclimatic conditions. These allow the vegetation to breathe, bringing the delicately spicy and cool air of the Dunkelsteiner Forest together with warm Pannonian air masses and the natural humidity of the Danube region. These features are complemented by a wide array of geologic variants, ranging from gravelly and sandy soil to loess and loam, all the way to weathered primeval rock and thus – in interplay with the different grape varieties – yield an enormous stylistic diversity of wines. This is an ideal setting for Grüner Veltliner and Riesling. We produce middleweight wines from the village appellation **Furth**, vinified in stainless steel tank, with ca. 12.5% alcohol.

**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.

**Analytic data**

Alcohol: 12.5%  
Acidity: 6.7 g  
Residual sugar: 2.5 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

**Culinary considerations**

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**

Stift Göttweig has been producing wine in the Kremstal since the eleventh century. The wines are still today vinified according to traditional methods, and thus deliver an authentic expression of their origin and heritage. The estate's assortment is characterised by elegant balance and perfect harmony, making their dry wines ideal table companions for dishes both refined and rustic.

