

**FURTH**  
Kremstal DAC  
Riesling 2017

**Origin & Vinification**

**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.

**Analytical data**

Alcohol: 13.0%  
Acidity: 6.4 g  
Residual sugar: 3.5 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

**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.

