

FURTH

Kremstal DAC
Grüner Veltliner 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:

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.

Analytic data

Alcohol: 12.5%
Acidity: 6.2 g
Residual sugar: 1.7 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

Culinary considerations

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

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.

