



Forstreiter



Riesling

Schotter Kremstal DAC 2023



Origin: Krems - Kremstal DAC
Site/vineyard: The grapes come from our vineyards, which are among the best sites of Hollenburg.
Analysis: Alcohol: 13,5% vol
Residual sugar: 4,1 g/l
Acidity: 6,8 g/l
Closure: screw cap
Soil: very stony and sandy Loess up conglomerate
Vinification: steel tank
Characteristic: A typical Riesling from the Kremstal. Fresh stone fruit notes, very mineral. Juicy on the palate, fruity with a distinct varietal character, fine acidity and lively. A wine with drinking flow and a lot of substance.
Pairing: Harmonizes wonderful to Asian Cuisine (Sushi, Maki or spicy dishes)
Ideal Maturity: 2023 - 2030
Drinking temperature: 8-10°C

EAN Bottle: 9120010693 731

EAN Case: 9120010693 748

Weingut Forstreiter GmbH

3506 Hollenburg, Hollenburger Kirchengasse 7, Austria
Tel: +43 2739 2296 weingut@forstreiter.at www.forstreiter.at

