



Forstreiter



A rarity Grüner Veltliner Ried Tabor Kremstal DAC 2013



This outstanding Grüner Veltliner from the legendary 2013 vintage had ten years to reach perfection. 2013 is a vintage that is fondly remembered - it produced excellent quality white wines with exceptional freshness. The promising ageing potential prompted us to set aside a small quantity of Grüner Veltliner Ried Tabor and observe how its character would develop in perfectly chilled storage.

Origin: Ried Tabor | Kremstal DAC Reserve
Site/vineyard: This vineyard is one of Austria's oldest and most remarkable, home to some of the country's oldest Grüner Veltliner vines. These vines have remained ungrafted, growing on their original rootstocks—a rare phenomenon. Planted near the Danube River in sandy soil, they withstood the devastating phylloxera outbreak of the 19th century (since 1872) and are undoubtedly the last of their kind in Austria.

Analysis: Alcohol: 13,5% vol
Residual sugar: 2,7 g/l
Acidity: 5,3 g/l

Closure: Cork
Soil: sand, near the Danube
Vinification: steel tank, about 12 months on the lees

Characteristic: These ancient, unripe vines produce a wonderfully nuanced, full-bodied and elegant Grüner Veltliner with hints of fennel, spices and juicy tropical fruit - complex and mineral, with a remarkable texture and depth. After a patient maturation process of ten years, the wine shows great refinement in every phase and convinces with a long, luxurious finish.

Ideal Maturity: 2014 bis 2033
Drinking temperature: 12-14°C

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