



Forstreiter



# Grüner Veltliner

## Kalk & Stein Kremstal DAC 2024



**Origin:** Kremstal DAC  
**Site/vineyard:** The grapes come from our vineyards, which are among the best sites in Hollenburg.

**Analysis:** Alcohol: 12,5% vol  
Residual sugar: 2,4 g/l  
Acidity: 5 g/l

**Closure:** screw cap  
**Soil:** Loess and conglomerate  
**Vinification:** steel tank

**Characteristic:** From the most beautiful vineyards in the Kremstal. Aroma reminiscent of gooseberries and cassis leaves, also herbs; juicy and animating to drink, fresh fruit, pinch of herbal spice, straightforward, uncomplicated drinking pleasure.

**Pairing:** A great accompaniment to Asian cuisine, but also goes very well with a classic Wiener schnitzel

**Ideal Maturity:** 2025 bis 2030  
**Drinking temperature:** 8-10°C

EAN Bottle: 9120010694 134  
EAN Case: 9120010694 141



SUSTAINABLE  
AUSTRIA

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