



 Forstreiter

Grüner Veltliner Alte Reben 2016

Variety:	100% Grüner Veltliner
Region:	Kremstal, Hollenburg, on the southern bank of the Danube in Lower Austria
Vineyard:	Kremser Kogl
Soil:	Loess over Konglomerat (primary rock, created during the Ice Age)
Climate:	Mild microclimate
Vintage:	beginning of October
Yield:	41 hl /ha
Grape:	19,5°KMW
Grape treatment:	Whole cluster pressing
Yeast:	own vineyard Yeast
Fermentation:	19° C in steel tanks
Aging:	18 days on fine lees
Malolactic Fermentation:	No
Alcohol:	13,5 % vol.
Acidity:	6,0 g/l
Residual sugars:	1,0 g/l
Serving temperature:	11° C

Available in 750ml and 375ml half bottles

Tasting Notes:

Elegant, hints of ripe tropical and delicate spice interwoven harmoniously with piquant acidity, smooth long finish