



DER
FÖRTHOF
WEINGUT

2021 GAISBERG

Grüner Veltliner

Appellation:	Kremstal DAC Reserve
Location:	Ried Steiner Gaisberg
Soil types:	In terraces: Loess, schist and some gföhl gneiss.
Yields:	60hl/ha.
Alcohol content:	13,5%
Residual sugar:	5,5g/l
Acidity:	4,9g/l

Training and growing: Guyot double / Double Cane on
45 year old vines.

Harvest: Selective hand-picking

Vinification: Whole clusters are slowly pressed,
then racked to stainless steel tanks.
Fermentation is spontaneous with in-
digenous yeasts. Once fermentation is
completed the wine rests on the fine
lees in stainless steel vats for 10 months
until it is bottled without filtering nor
exceeding 50 mg/l of SO₂ added.

Serving temperature: between 6°C and 7°C

Appearance: Light yellow and slightly cloudy.

Nose: Fresh notes of lemon, white peppery
depth and wet stone hints.

Palate: Fruity and rich with stone fruit presence.
Complex and mineral finish.



3 KEYS TO BLISS

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