



DER
FÖRTHOF
WEINGUT

2021 KÖGL

Riesling

Appellation: Kremstal DAC Reserve
Location: Ried Steiner Kögl
Soil types: In terraces: Loess, mica, slate and some amphibolite.
Yields: 60hl/ha.
Alcohol content: 14%
Residual sugar: 3g/l
Acidity: 7,1 g/l

Training and growing: Guyot double / Double Cane.
Between 20 to 50 year old vines.

Harvest: Selective hand-picking

Vinification: Whole clusters are slowly pressed and then racked stainless steel tanks. After spontaneous fermentation with indigenous yeasts is completed, the wine rests on the fine lees for 10 months until it is bottled without filtration nor exceeding 50 mg/l of SO₂ added.

Serving temperature: between 6°C and 7°C

Appearance: Medium Straw and slightly cloudy.

Nose: Stone fruit presence with fresh peaches and citric notes, pineapple and flinty hints in the back.

Palate: Great structure and balance, mineral with a mouthwatering freshness and complexity.



3 KEYS TO BLISS

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