



DER
FÖRTHOF
WEINGUT

2021 PFAFFENBERG

Riesling

Appellation:	Kremstal DAC Reserve
Location:	Ried Steiner Pfaffenberg
Soil types:	In terraces: Loess, mica, slate and some amphibolite.
Yields:	65hl/ha
Alcohol content:	13,5%
Residual sugar:	6,1 g/l
Acidity:	5,8g/l

Training and growing: Guyot double / Double Cane on 50 year old vines.

Harvest: Selective hand-picking

Vinification: Whole clusters are slowly pressed and then 50 % racked to 500 liters „demi-muid“ oak barrels. the other half goes to Stainless steel tanks. After spontaneous fermentation with indigenous yeasts is completed, the wine is moved to Stainless steel vats where it 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 yellow and clear.

Nose: Presence of fresh apricots and pears with citric hints.

Palate: Complex, mineral and balanced with great structure and a refreshing mineral finish.



3 KEYS TO BLISS

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