



DER
FÖRTHOF
WEINGUT

2021 STEIN

Grüner Veltliner

Appellation:	Kremstal DAC
Location:	Stein an der Donau
Soil types:	In terraces: Loess, gneiss and gföhl gneiss.
Yields:	65hl/ha.
Alcohol content:	13%
Residual sugar:	4,4 g/l
Acidity:	5,5 g/l

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

Harvest: Selective hand-picking

Vinification: Whole clusters are slowly pressed and
then racked to stainless steel tanks.
After spontaneous fermentation with
indigenous yeasts is completed, the
wine is moved to stainless steel vats
where it matures for 4 months until it
is bottled without exceeding 50 mg/l
of SO₂ added.

Serving temperature: between 6°C and 7°C

Appearance: Pale lemon and clear.

Nose: White pepper and lime notes with
hints of gooseberry a herby side on
the back.

Palate: Stony, fruity and round, with an herbal
refreshing mouthfeel.



3 KEYS TO BLISS

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